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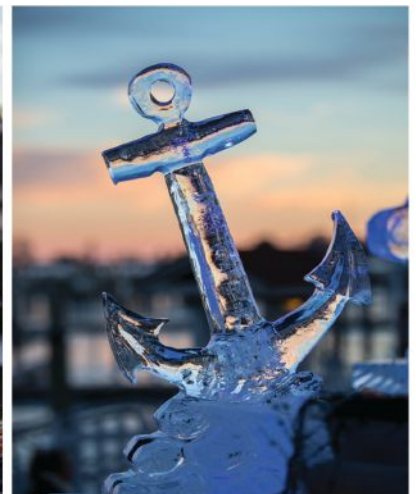
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Cover design: Photo by Jeff Kaufman; Pho with bone broth, rice noodles, oxtail, shaved short rib, lime, herbs and sprouts, from Nom-eez in Bridgeport; design by Alyson Bowman.

This page: (top) Polpo with grilled octopus, imported olives, tomato confit, crispy new potatoes and arugula pesto, from Bread & Water in Middletown, photo by Mara Lavitt; (above) MMT's ROV Surveyor Interceptor; photo courtesy of Expedition and Education Foundation.

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- WHERE CONNECTICUT MEETS THE SHORELINE -





# editor's note

## We Have a New Online Home

If you're an online reader of this magazine — and if you're not, check us out! — you've likely noticed that our website, connecticutmag.com, looks a lot different these days. Back in early December, we flipped the switch on our new site, bringing with it many improvements.



First, we now have a cleaner and more modern design, with our classic CONNECTICUT logo in a proud blue at the top and helpful points of interest all over the page. Greater display space allows you to better experience our writing and photography. And speaking of photos, you'll see many more of them, and they'll be larger.

Perhaps the biggest improvement — which you actually won't notice if you're on a regular desktop or laptop monitor — is that our site is now "mobile friendly." That means no matter which mobile device you're viewing our site on — cellphone, iPad or other tablet — the website will adjust to fit in your screen. No more pinching and spreading your screen to zoom in and out.

Whichever device you use, we think you'll find it easier to get around and find what you're looking for. With sections like The Connecticut Story, Food & Drink, A&E and Health & Science, you'll notice content organized in an intuitive way. Added are new sections to highlight some of the things that make our state great, including History, from the weird to the wonderful, and Charities, in which we share the stories of people and groups doing noble work.

You'll also find popular features like Best of Connecticut, Best Restaurants, Top Docs, Top Dentists, as well as fun lists like best lobster rolls and best record stores, in a consolidated Bests & Tops section.

Also, our sister magazine, *The Connecticut Bride*, is now part of connecticutmag.com, bringing our Connecticut-focused wedding tips, features and photography under the same roof.

We at *Connecticut Magazine* are excited about our new online home. Pay us a visit and tell us what you think. You know how to reach us!

But before you rush off to scope out our new website, don't forget about the magazine you're holding. Arguably the most anticipated feature of the year can be found in this issue. The latest edition of Best Restaurants (Page 35) pools the opinions of readers and experts on the state's finest eateries.

Michael Lee-Murphy explores the possible financial solutions for northeastern Connecticut homeowners with crumbling basements (Page 11).

Also, Erik Ofgang shares the story of an Air Force sergeant from Windsor Locks and how new evidence surrounding his 2002 death in Afghanistan could result in the Medal of Honor (Page 52).

**Albert Yuravich**

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The screenshot displays the Connecticut Magazine website's new design. At the top, the 'CONNECTICUT MAGAZINE' logo is prominent in blue. Navigation links include 'MAGAZINE', 'BESTS & TOPS', 'THE CONNECTICUT STORY', 'FOOD & DRINK', 'A&E', 'HEALTH', 'HOME', 'TRAVEL', and 'THE CONNECTICUT BRIDE'. A featured article titled 'NEW YEAR'S EVE CELEBRATION' for Saturday, December 31, 2016, is highlighted with a 'Reservations Call 860.589.5801' link. Below this, a large photo of chocolate truffles is featured with the headline 'Dip into Connecticut's Chocolate Trail' by Tom Verde. The 'THE CONNECTICUT STORY' section includes articles like 'The Hidden Nazi Past of Famous Architect Philip Johnson' and 'A Connecticut Submarine Survived Pearl Harbor, Then Helped Win the War'. The 'FOOD & DRINK' section features 'Craft Cruising: 5 Upcoming Connecticut Craft Beer & Beverage Events' and 'New Bar, Fresh Menu at Litchfield's Stylish West Street Grill'. The 'A&E' section includes 'Holiday Music Performances to Get You in the Spirit of the Season' and '8 Favorite Record Stores Around Connecticut'. The 'BESTS & TOPS' section highlights '8 Favorite Record Stores Around Connecticut' and 'Soup's On: Connecticut's Best Chowders and Blagues'. On the right side, a 'WELCOME TO OUR NEW WEBSITE!' message states that stories and photos are in the process of being updated. Below this is an advertisement for 'Experience the Holidays at Old Mystic Village'. A 'MOST POPULAR' section lists various articles. At the bottom right, there are links to 'SUBSCRIBE NOW', 'DIGITAL EDITION', 'ADVERTISE WITH US', 'LETTERS TO THE EDITOR', and 'CONTACT US'. A 'FIND IT!' section provides links to 'NEIGHBORHOODS', 'SOUND BY SOUND', 'EVENTS CALENDAR', 'HEALTH CARE GUIDE', 'PARENTS', 'TRAVEL GUIDE', 'TOP DOGS', and 'TOP CARS'. A 'CALENDAR' section shows the month of December 2016.

**Correction:** Kennedy Kitchens' kettle-popped corn — featured on page 73 of the 2016 Holiday Gift Guide in the December issue — can be purchased for \$15-\$20 at kennedykitchens.net. Product information was inadvertently omitted.





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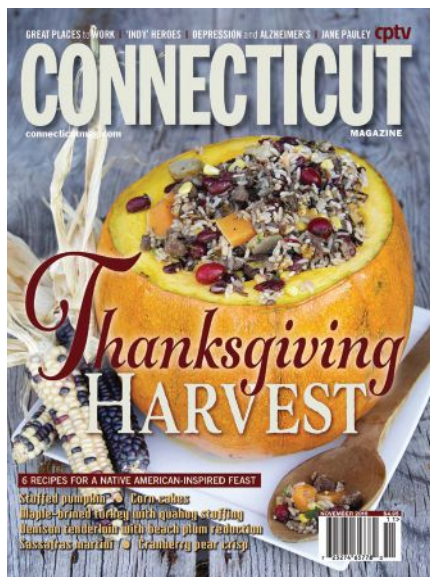


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Connecticut Magazine welcomes letters. Write to Editor, Connecticut Magazine, 100 Gando Drive, New Haven, CT 06513, or email [editorial@connecticutmag.com](mailto:editorial@connecticutmag.com). Please include your name, phone number and address; no anonymous letters will be published. We may edit letters for space reasons or clarity.

## reader letters

### Maple-brined Turkey a Success

The November issue caught my eye, which took me right to the “6 Delicious Thanksgiving Recipes With a Native Twist.”

We chose to make the maple-brined turkey with the quahog stuffing. They both came out fantastic, according to our dinner guests.

A couple of notes:

- We tasked our friends with sourcing the cedar fronds, not too hard to find but wasn't expecting to see what looked like juniper berries on them. A picture might have been helpful.
- We made the brine on Tuesday so that it would be cooled and ready to go on Wednesday. The brine smelled really garlicky, which made us a little nervous, so we splashed a little more maple syrup when turning the turkey around in the brine.
- A round Italian loaf of bread, sliced, is what we used for the bread, but we feared it might be too much (but used almost all of it, anyway). We also thought 10 sleeves of Ritz crackers (made us wonder if there is more than one size of sleeve) would be too much, and ended up using eight. We did, however, use an entire quart of quahog juice instead of the cup recommended.

In the end, the recipe gave us enough for two 9-inch-by-13-inch Pyrex dishes.

It was amazing. Sadly, we could not find the sassafras root to make the martinis. Would have appreciated a picture of the shrub, or leafless trunk as it is at this time of year. Or perhaps a couple of places where it could be purchased.

Thanks for the inspiration. This was our second brined turkey over the years, and it has convinced us never to roast a turkey again without brining. We just need to find a better container for it. Hope you had a great Thanksgiving.

Karen Haigh  
Fairfield

### You Forgot a New Brew!

I love reading your magazine cover to cover. When I saw the October issue in my mailbox and the cover article was “The New Brews,” I was very excited and eager to read it. Imagine my disappointment when the article didn't include one word about my favorite Connecticut brewing company, Black Hog in Oxford. Not to mention that its granola brown ale won a gold medal at the World Beer Cup this year. Is there a reason that this innovative and creative brewer, Tyler Jones, and his brewing company were overlooked? No, the brewery isn't fancy like some, but it does what a brewery should do: it produces consistently great beer. In my mind, this was a shocking omission!

Linda Simonson  
North Haven

### Loved the October Issue

As a longtime subscriber to *Connecticut Magazine*, I would like to compliment you on the October issue. I find it very well balanced in content and a very interesting read. Great job!

James Szynekiewicz  
Waterbury

### How About a State Map?

I am a subscriber of *Connecticut Magazine* as well as *Hartford Magazine*. I would really appreciate it, as I suspect other readers would also, if you had a map of Connecticut in the back or middle of the magazine. There are so many interesting places to visit or eat, but I only have the weekend and don't want to go too far. I don't know where many of these places are and consequently put the magazine away without taking out a map (either paper or finding the right one online) and don't make the effort to find out where these places are. When one goes to the Cape, or Maine or just about anywhere

tourists go, there's always a map of the area. Why don't you consider having it in each issue, especially for people new to the state?

Edith Zive  
Enfield

### Not Impressed by Arne Duncan

Thank you so much for running the story on Arne Duncan in the December issue.

I really look forward to going to the Bushnell, and paying up to \$90 to be told that we can buy our way to educational success through spending more on unionized teachers' salaries. What a revelation!

Seriously, hasn't this argument been done to death? Isn't it clear by now that the single greatest factor in student learning is parental attitude?

Is it really necessary for me to write about how my parents learned in what would be called, today, “underfunded” schools?

Is it really necessary for me to write of my own education, and what drove it?

Is it necessary any longer to dispute the fact that when parents push education, the kids will respond?

Liberals have every gimmick in the world to come up with taxing working people more. Not one word about reading and giving up some TV and videos.

Just tax and spend, and the learning drops down, like leaves off a tree. Whee-eeee!!

And you let this slip through? Some editing job!

Suggestion: Have an interview with someone who actually works for a living. You might learn something.

Kids in the suburbs don't learn because their schools are shiny. They learn because their parents value education and push it.

Mike Agranoff  
Ellington

### Happy CPTV Schedule Is Back

Thank you, thank you for putting the CPTV schedule back in the magazine. I loved/love being able to look ahead in the magazine and see what to watch and what to tape. The magazine is in our living room so it's easy and near to me. Thanks again.

Jane Romans  
Wallingford

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## Concrete Crisis

The cracked foundation of a home in Stafford.  
PHOTO COURTESY OF CONNECTICUT COALITION AGAINST CRUMBLING BASEMENTS

### WHO WILL PAY TO FIX NORTHEASTERN CONNECTICUT'S CRUMBLING BASEMENTS?

BY MICHAEL LEE-MURPHY

Tim Heim is angry. Most would say he, and an untold number of other homeowners in northeastern Connecticut, has a right to be. He is stuck with a crumbling basement with no relief for his Willington home that has effectively been declared worthless. The scope of the problem in the concrete foundations has grown and grown over the years, and so has Heim's frustrations with inaction on the part of state and federal governments. The problem extends well beyond the concerns of individual homeowners, with potentially disastrous effects for the real estate market, municipal grand lists and thus property taxes, and the emotional wellbeing of affected communities.

Pyrrhotite is a naturally occurring mineral that, when it interacts with oxygen over a number of years, expands and causes cracks in the concrete it is mixed into. Once the large, spiderweb-like cracks that are the hallmark of a pyrrhotite-affected basement appear, there is only one solution: raise the home on stilts and pour an entirely new concrete foundation. The process costs about \$200,000, and so far insurance companies have said they won't pay up, as most policies only cover against "sudden

collapse," rather than the slow, agonizing collapse associated with pyrrhotite. Already, 400 homeowners have registered on the state Department of Consumer Protection's website. Estimates for the number of homes affected are as high as 30,000, creating a problem with a price tag that goes well into the billions. The company responsible for the crumbling concrete has attributed the cracking to faulty installation.

So where do homeowners stand? Who is going to pay for these homes? Here's a rundown of the various funding options that have been proposed.

#### FEMA

The Federal Emergency Management Agency has twice said it will not involve itself in the problems of northeastern Connecticut homeowners, first in April, and then again in November. In its latest letter, dated Nov. 7, FEMA Administrator Craig Fugate writes that, though the mineral and chemical reactions in the mixture of pyrrhotite, oxygen and water is a natural phenomenon, the "mixing of the concrete and the placing of these foundations are man-made events and do not constitute a natural catastrophe," as determined by the Stafford Act that

established FEMA. Case closed, right? U.S. Rep. Joe Courtney says not quite.

Gov. Dannel P. Malloy's original Oct. 19 letter to FEMA did not request a full disaster declaration, but rather that FEMA establish a field office to "conduct a preliminary damage assessment for the purpose of determining the extent and impact" of the pyrrhotite problem. It was only the request for a "preliminary damage assessment" that FEMA denied. According to Courtney, this leaves the door open with FEMA. "To the extent that they have not submitted a full request for disaster declaration, with all the supporting data, you know, that avenue is certainly theoretically a possibility," he says. Asked if Malloy's office would be submitting a full request for disaster declaration, spokeswoman Meg Green offered the following statement: "Governor Malloy appreciates FEMA's consideration of Connecticut's request and their willingness to assist our state in contacting other federal partners who may be able to provide guidance. We take very seriously the distress this has caused impacted homeowners and we will continue to explore options as we work to address this very complex issue."

State Sen. Tony Guglielmo, R-Stafford, thinks FEMA funding is the best option



for affected homeowners. "FEMA would be big, if we could get them to come in," he says, citing the fact that the federal agency provides housing to those affected by disaster.

Courtney says that until a comprehensive and authoritative testing system is developed, the state can only approach FEMA with speculative data. (Better data, Courtney says, would allow the state to press further on home insurance companies, "who, in my opinion, should not be allowed to get off scot-free here." To that effect, the Capitol Region Council of Governments has put out a call for "qualified materials-testing laboratories which have expertise in testing concrete foundations for pyrrhotite and structural integrity," a possible first step toward establishing the scope of the problem.

## HUD

There is one federal agency that has said its money could be used for pyrrhotite-affected homeowners: the Department of Housing and Urban Development. The program, however, would come with significant red tape and bureaucratic hurdles. Through HUD's Community Development Block Grant program, the department makes money available to the state's Department of Housing, some

of which could be diverted toward those impacted by pyrrhotite. In October, the Congressional Research Service (CRS) published a report in response to a request from Courtney's office, laying out just how HUD money could be distributed through the block grant program.

The money HUD allocates through the block grant program is split up into so-called "entitlement" and "non-entitlement" communities. Entitlement communities receive money automatically from the HUD program without having to compete for it, while non-entitlement communities must apply through the state's Department of Housing. Of the 21 pyrrhotite communities identified in Courtney's request to the CRS, only two — Manchester and East Hartford — are entitlement communities. While the numbers change every year based on a number of economic and demographic parameters, Manchester and East Hartford receive about \$500,000 apiece from the program each year. The 19 non-entitlement communities identified by Courtney's office would then have to compete for the remaining chunk of the funding, which in recent years has hovered around \$12 million. Officials at the state's Department of Housing are still in the dark about what the grant's funding levels will be this upcoming year, as they await a federal budget from Congress.

In order to qualify for the money, municipalities would have to establish a distribution program and then apply to the state's Department of Housing, either individually or as a group, by April 13.

The state Department of Housing already uses the block grant money for a host of other projects throughout the state. In an emailed statement, agency spokesman Dan Arsenault stressed that other sources of funding will be needed. "While we do not yet know the true scope and cost, this program would not be able to address the crumbling-foundations issue in its totality. The Department of Housing will continue to work with our partners, which includes community stakeholders and government leaders, toward providing relief for homeowners adversely impacted by this matter."

## BONDING

In November, state Sens. Cathy Osten, D-Sprague, and Tim Larson, D-East Hartford, put forward legislation that would allow individual municipalities to issue bonds to establish a loan or grant program for homeowners. The program has drawn criticism in some of the smaller affected towns. Christina Mailhos, Willington's first selectwoman with a crumbling basement of her own, says bonding is not a viable solution for a town like Willington, which doesn't

often bond out, and rarely in amounts that would be needed to address the pyrrhotite problem in the community. "Ten years ago, we bonded to build our library. That was a \$3 million project. And every year when it comes time to plan for paying down that bond payment, it's a big deal," she says. "That cost would have to be distributed back onto everyone's home that isn't affected."

Larson maintains that the legislation he and Osten have drafted is meant to provide municipalities with an opportunity, and that the possibility of bonding doesn't preclude other funding streams. "Under current law, a municipality can't pass a bond referendum to help out in this situation. So all we're doing is giving municipalities the option and opportunity to do just that," Larson says.

Compounding the problem, the grand list in towns like Willington is beginning to take a hit from the reassessment of pyrrhotite-affected homes. This past fiscal year, four homes with pyrrhotite in the foundation were re-assessed as essentially worthless, cutting \$12,000 from the town's property tax revenue. In the next fiscal year, says Mailhos, a further 12 homes will likely come off the grand list, for a loss of \$36,000. The problem is worse for many other towns in the region.

■ ■ ■

Any solution to the crisis will likely be a patchwork of various funding schemes, as no one source is likely to furnish the massive amount of money needed to fix the crisis. For an example of what can happen, look north to the Canadian community of Trois-Rivières, Quebec, which has struggled with the pyrrhotite problem for years.

Alain Gélinas, leader of the Coalition to Help Victims of Pyrrhotite, which in October sent a delegation to Connecticut to offer advice to homeowners, tells a cautionary tale. The Quebec residents received \$35 million from the province of Quebec, as well as \$30 million staggered across three years from the federal government. According to Gélinas, when money started to flow from the province of Quebec and the Canadian federal government, the cost of raising the homes on stilts and pouring new foundations ballooned as contractors sought to cash in.

His advice? Establish effective cost controls if any money does become available.

Right now, homeowners and local leaders are still trying to communicate just how devastating the problem can be for northeastern Connecticut.

If nothing is done to fix the problem, "this whole part of Connecticut will be destroyed," says Sen. Guglielmo. "And I think it does take a while for this to sink in for people."



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# Monumental Discovery

3-D image of a shipwreck discovered by UConn professor Kroum Batchvarov, below, and the Black Sea Maritime Archaeology Project. IMAGE COURTESY OF THE EXPEDITION AND EDUCATION FOUNDATION

## UConn professor part of team that finds more than 40 vessels preserved for centuries in the Black Sea

BY ERIK OFGANG

Kroum Batchvarov had hardly slept in three days. It was the end of September and the University of Connecticut professor was on a research vessel exploring the Bulgarian waters of the Black Sea as a senior member of Black Sea Maritime Archaeology Project.

Batchvarov was watching images captured by a robot tethered to the ship more than a half-mile beneath the surface. It was late at night and despite being tired, Batchvarov was more than happy to stay awake. “I did not want to go to sleep when I could be looking at shipwrecks,” he says.

Already, the expedition had been spectacularly successful, with many Ottoman Empire-era shipwrecks dating from the 16th to 18th centuries discovered in excellent condition. Now, as the robot’s camera moved over a new wreck, Batchvarov assumed it would be another ship from the same time period. But, as



the images of the starboard oar of the vessel appeared on the screen before him, Batchvarov noticed something unusual. “It looked totally different,” he recalls. “Suddenly it dawned on me that this is a quarter rudder; this is a steering oar.”

A quarter rudder is an ancient type of large steering oar. To Batchvarov’s trained

eye, its presence suggested the vessel beneath them was older than the other ships found to that point in the expedition — far older.

Batchvarov woke up Jon Adams, the team leader of the Black Sea project and founding director of the Centre for Maritime Archaeology at England’s University of Southampton, which partnered with the Bulgarian National Institute of Archaeology and the Bulgarian Centre for Underwater Archaeology on the project. Together, Batchvarov and Kroum watched like two kids in “a candy shop” as more images of the ancient vessel appeared.

Later research would reveal the vessel dated to the 13th or 14th century and had most likely served the Venetian Empire. For seven or eight hundred years, the transport vessel with a quarterdeck where the captain commanded a crew of 20 or so sailors had rested unseen in the darkness.

“It is a unique find because it has never been found anywhere else. We know of this type of vessel because of documentary evidence from the late Middle Ages and Renaissance period, but we had never seen one,” Batchvarov says. He adds that the



## THE READING ROOM

It's been said Connecticut has no body of literature to speak for it, no great novels that capture our reality the same way some of our neighboring states do. Here at *Connecticut Magazine*, we are introducing a new regular feature to correct the imbalance. Watch this space for recently published books, fiction and nonfiction, with a Connecticut connection. Got a tip for a book we should check out? Email us at [editorial@connecticutmag.com](mailto:editorial@connecticutmag.com).

### ABANDONED ASYLUMS OF CONNECTICUT

By L.F. Blanchard and Tammy Rebello,  
Arcadia Publishing  
December 2016, 96 pages

The several abandoned mental hospitals still standing throughout the state are a testament to how differently we think about treating mental illness today. Writer L.F. Blanchard and photographer Tammy Rebello's book is a portrait of Connecticut's abandoned asylums

that is as complex and nuanced as the history itself. There are more than 150 photographs with explanatory text of four abandoned asylums: the Seaside Sanatorium in Waterford, the Mansfield Training School, the Fairfield Hill Hospital, and the now-demolished Norwich State Hospital. Primarily photo based, the book weaves in vignettes of mental health treatment in Connecticut.

### SOUTH HAVEN

By Hirsh Sawhney, Akashic Books  
May 2016, 296 pages

There is no South Haven, of course, but the town created in Hirsh Sawhney's debut novel could be any of the suburbs ringing New Haven. The book follows young Siddharth, the child of Indian immigrants who is beset by tragedy as he moves from childhood into adolescence. Sawhney weaves together his own plot, with heartbreaking difficulties about confronting the complexity of identities, with nationally and locally important issues like Islamophobia, all painted on a southern Connecticut backdrop.

| MICHAEL LEE-MURPHY |



The *Stril Explorer* on the Black Sea. IMAGE COURTESY OF THE EXPEDITION AND EDUCATION FOUNDATION

ship was in remarkably good condition, joking that “the only thing missing is the skeletons of the crew.”

The find was the icing on the cake of one of the most successful archaeological surveys in history. In all, the team found more than 40 ships, including many Ottoman-era ships and several 19th-century ships. Most were remarkably well-preserved with rigging materials, ropes, tillers, rudders and decorative carvings still intact.

The waters of the Black Sea are mostly free of oxygen below about 500 feet, a maritime rarity that dramatically slows the rate of decay for ships lost in its cold depths. Batchvarov has long studied the region. A native of Bulgaria, he vacationed at the Black Sea as a child, learning to sail and dive at the storied body of water. Much of his professional career as a maritime archaeologist had been dedicated to unlocking its secrets — secrets that spanned the centuries. “There has been maritime traffic along the western shore of the Black Sea since the deepest antiquity,” Batchvarov says. In 2001, Batchvarov was the leader of the first team that successfully excavated a Black Sea vessel.

Evidence of trade between the civilizations of the Black Sea dates back to around 10,000 BCE. The Tartars used it to sell Christian slaves to places like Cairo, and it provided Europe with access to the Silk Road. Marco Polo would have seen ships like the medieval transport vessel

discovered by the team.

Though it is the shipwreck finds that have made headlines, the primary goal of the project is to study the massive rise in water levels that occurred in the region following the last ice age, and to create a palaeoenvironmental reconstruction of Black Sea prehistory.

For the expedition, the main vessel was the *Stril Explorer*, a British ship with a helicopter landing pad. The vessel is equipped with some of the world's most advanced underwater survey systems and is generally used to service the undersea pipes and other structures of the offshore oil industry.

The three-week survey in September represents the second year of the three-year project. Batchvarov will return with the team in September. He says specific goals for 2017's survey have not been set, but will likely include return visits to some of the sites studied this year, as well as exploration of different areas. He is certain there are many shipwrecks still waiting to be found beneath the waters he played in as a child.

“We have 6,000 to 7,000 years of seafaring on this coast; we are bound to find more wrecks,” he says. In the meantime, the robust data and thousands of high-resolution images gathered in September will give researchers decades' worth of material to study. “This is a mine of information that is going to feed generations of archaeologists,” he says.



# Cracking the Gender Code

ORGANIZATION RAMPS UP EFFORTS  
IN CONNECTICUT TO ENCOURAGE FEMALE TECHIES

BY ERIK OFGANG

Something in our society may be programing young women to avoid, well, programming.

A recent report by IT company Accenture and the organization Girls Who Code reveals women make up only 24 percent of the computer workforce. And that number is declining; it was at 37 percent in 1995 and is expected to fall to 22 percent in 2025. This is troubling to advocates of female coders because the tech field is one of the modern world's most lucrative, and women in general are not enjoying a large piece of the digital pie.

"Computing skills are the most sought after in the U.S. job market, with demand growing three times the national average," says Emily Reid, director of education for Girls Who Code, a nonprofit working to close the gender gap in technology. Reid is from Wallingford, and though Girls Who Code is a national organization with a presence in all 50 states, it has recently ramped up its efforts in Connecticut and now has 10 active clubs, with four more launching in the spring. The Connecticut clubs meet at high schools, libraries and a university. They are taught by experienced teachers who facilitate the curriculum but who do not need to be skilled in coding themselves.

The clubs are designed to pique girls' interest in programming at a young age and combat negative stereotypes about the field. "Young women's interest in coding seems to crash as they enter high school," says Claire Cook, marketing and communications manager for Girls Who Code. "We've seen an interest cliff in computer science in high school as a result of social influence, universal curriculum design and a lack of role models. Computer science is portrayed as unrelatable and uncool to teenage girls with the majority of media portrayals being 'brogrammers' in hoodies drinking soda and coding out of their parents' basements."

Cook, who grew up in New Haven, says Girls Who Code's research shows "computer science programs that focus on universal access — and a one-size-fits-all approach for boys and girls — are actually making the gender gap worse. In order to sustain girls' interest in computer science in high school, programs need to provide them with an inside look at top technology companies and introduce them to female engineers so they can imagine their own future in computing."

Cook adds that young women are the biggest consumers of tech. "Why not understand how these things work? Why not create the next Snapchat?"

It's a message that students at Westport's Staples High School, where a Girls Who Code program started earlier this year, are embracing. "This club has kind of empowered me as a girl to go out and search for those STEM (science, technology, engineering and math) opportunities as opposed to being stereotyped into English and humanities," says Julie Kaplan, 17, a member of the club. "It's breaking the gender boundaries and learning about things that I'm interested in."

Giselle Briand, 18, also a club member, says technology is so prevalent in today's world that the club helps prepare students regardless of the career they pursue. "Whatever you want to do with



PHOTO COURTESY OF GIRLS WHO CODE



## LOCATIONS

**Girls Who Code clubs in Connecticut:** Staples High School (Westport), Wilton Library, Ridgefield Library, Bais Yaakov of Waterbury High School, Weston High School, University of Bridgeport, Urban League of Southern Connecticut (New Haven), Westhill High School (Stamford), Avon High School and East Hampton High School.

**Clubs scheduled to launch in the spring:** South Norwalk Public Library, The Taft School (Watertown), Asian Studies Academy at Bellizzi School (Hartford) and New Canaan High School.

your life, there's always a way you can fit computer science into it."

At the start of a course, students within the club identify an issue or problem they'd like to solve and then use computer programming to do it. The Westport club is still working on identifying its issue, but clubs across the country have tackled transportation, safety and testing for lead poisoning in drinking water.

The hope is that in the process of solving these various challenges, club members learn skills that will help them in life regardless of whether they pursue careers in coding.

Another student, Sarah Barnett, 17, is interested in music and has been pleasantly surprised by how applicable certain coding techniques are to music. Emily Ritter, 17, says she plans on majoring in the humanities when she goes to college, but says, "No matter where I end up or what I end up doing, having some basic knowledge of coding can be useful."

Electra Szmukler, 15, a sophomore in the club, says the perception that coding involves an intense amount of math is false. "If you don't want to involve math, then you don't have to," and "if anything, I want to say that programming almost helps you learn math."

Reid urges parents to encourage their daughters to give coding a shot. "By 2020, there will be 1.4 million jobs available in computing-related fields. U.S. graduates are on track to fill just 29 percent of those jobs. Women are on track to fill just 3 percent," she says. "Computing is where the jobs are — and where they will be in the future. Encouraging your daughter to learn to code is encouraging her to have a choice-filled future."

For information about existing clubs or to learn how to start a new club, go to [girlswhocode.com/clubs](http://girlswhocode.com/clubs) or [girlswhocode.com/locations](http://girlswhocode.com/locations).



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# | first | seen | | stepping out |

1. More than 300 supporters enjoyed Parisian cabaret-themed festivities at the annual **Gala for Greenwich Hospital** at Greenwich Country Club, to raise funds for the hospital's cardiovascular services. From left, Jill and Harry Connick Jr., Carolyn Roth, event honoree James Sabetta, M.D., and Greenwich Hospital President Norman G. Roth. *(photo by Elaine Ubiña)*
  2. Make-A-Wish Connecticut celebrated 30 years of wishes come true at its annual **Celebrating Wishes Ball** at Greenwich Country Club on Nov. 5. The annual dinner, dance and auction raised over \$550,000 to grant the wishes of Connecticut children with life-threatening medical conditions. From left, Committee Chairwomen Sharon Platter, Brooke Bohnsack, Gina Filippelli and Julie Rivard. *(photo by Meg Reinhardt Photography)*
  3. More than 125 guests and sponsors at the Connecticut Humane Society's Nov. 12 **"Diamonds in the Ruff" Gala** raised over \$42,000 through the event, held at the Hartford Marriott Farmington, to save homeless animals. From left, state Rep. Gary Byron, R-Newington, gala auction committee members Jodi Shulman and Linda Panikowski, CHS Executive Director Gordon Willard, CHS honoree and NBC Connecticut news anchor Heidi Voight, CHS Board of Directors Chairwoman Ellen Sharon, and gala committee members Suzanne Barkyoub and Melissa Hesse pose with 6-week-old puppies Jainie and John. *(photo by Lucy Guiliano)*
  4. More than 250 guests attended the Nov. 4 **Nutmeg Big Brothers Big Sisters' "Start Something Big" Gala**. It was held at the Society Room in Hartford, in celebration of the mentoring nonprofit's 50th anniversary in Connecticut. From left, David Christian, president of D&K Property Management in Hillsdale, New York; Patrick, Steve Schutzer's former "Little Brother" in Nutmeg's program; and Dr. Steve Schutzer, founder and director of the Connecticut Joint Replacement Institute at St. Francis Hospital. *(photo by Brian Kelly)*
- Individuals and groups from around the state came out to help those in need in the days and weeks before the holidays:*
5. Dozens of **United Technologies Corp.** employee volunteers gathered to purchase, load and deliver thousands of gifts for the Toys for Tots program of the U.S. Marines Corps Reserve. *(photo by United Technologies Corporation)*
  6. Fifty **BlumShapiro** volunteers, their families and friends joined Christian Community Action to prepare 2,300 bags of food for distribution to New Haven seniors and families in time for Thanksgiving Day. *(photo courtesy of BlumShapiro)*
  7. **The Gilbert School** Principal Alan Strauss, at right in photo, and teacher Kate Rohlfing, center, collected turkeys and Thanksgiving meals for distribution to students and families in need in the Winchester area. *(photo courtesy of The Gilbert School)*

Send your photos to [steppingout@connecticutmag.com](mailto:steppingout@connecticutmag.com)







# Bethany Bookstore a 'Place of Magic'



New Haven attorney Norm Pattis, owner of Whitlock's Book Barn bookstore in Bethany, with bookstore manager Meg Turner. PHOTOS BY PETER HVIZDAK

Nestled between a pasture of grazing horses and a stretch of woods in the town of Bethany sit two barns, each with a sign posted above the front door: "Set yourself free."

Norm Pattis, a New Haven-based defense attorney, put those signs up in 2005 when he bought — and thus saved — Whitlock's Book Barn.

"A book, for me, has always been the key to salvation," Pattis says as he stands beneath that sign in the main barn. "A bookstore is a place of magic, where you can set yourself free from whatever troubles you."

But this "magic" was in danger of disappearing after the store's founder, Gilbert Whitlock, died in March 2004. Ever since the late 1940s, Gilbert, assisted by his brother, Clifford Everett Hale Whitlock Jr., had spent long hours acquiring books all over the world or at auctions in Connecticut and nearby states, then offering them for sale. First they sold them out of the family house; in 1962 they moved the books across the street to the barns,

evicting the turkeys and sheep.

Clifford, the store's manager, died in September 2003.

At about the same time, Pattis and his wife bought a house a mile or so from those barns.

"My wife and I are compulsive readers," Pattis notes. "One day I said to her: 'The bookstore around the corner is for sale. What do you think?'"

His wife replied, "Sure!"

"Frankly, it was a reckless decision on my part," Pattis now says. "I was thinking I'd be able to serve two masters, my law practice and this store. It was a serious miscalculation."

But you can tell he doesn't regret it. He says he's "proud" to have saved what he calls "a valuable community resource" and "a place for independent and quirky souls, off the beaten path."

Pattis adds, "A community without a bookstore is like a body without a heart."

After these passionate declarations, Pattis admits, "I remain an amateur at this. For me to replicate what the Whitlock

brothers did is impossible."

He says he relies on the store's dedicated staff, led by its lone full-timer, store manager Meg Turner, to keep the enterprise afloat.

Turner says the work keeps her "constantly interested" because "you never know from day to day what's going to come in. Last week I bought an old Beatles poster." She held it up: a photo of John, Paul, George and Ringo promoting their 1963 show at the London Palladium.

"What I love about this job," she tells me, "is that anybody can come in to buy a *Mad* magazine (circa 1970) for \$3 or a biography of Abraham Lincoln for \$30."

Pattis picks up a book (he has 50,000 on hand) and exclaims, "Where else can you buy *Memoirs of a Fox-hunting Man*?" That gem, written by Siegfried Sassoon, was published in 1977 for the members of the Limited Editions Club.

When you explore the main barn, walking carefully on the uneven wood floor, you will come across vintage postcards from all over the world (priced





**Top:** Pattis stands in front of Whitlock's Book Barn. **Above and left:** Some of the eclectic items for sale.

from 10 cents to \$30); Yale vs. Harvard football game programs (\$4) which sit atop a *Playboy* magazine from September 1976 (\$5); the Little Golden Book series, including *Dumbo* and *Peter Pan and Wendy* (\$1); and Beatrix Potter's *The Tale of Peter Rabbit* (\$2.35). Nearby are political buttons: "Goldwater-Miller, the best for the job" (\$5) and "I'm a Weicker Liker" (\$2). Don't miss the vinyl records, including the soundtrack to *Good Morning, Vietnam* (\$1).

The inventory is eclectic, yes, but Turner notes the specialty is "history of any kind — American, foreign, national, naval, Connecticut." On a recent weekend she visited a man in Hamden who sold her some rare historical tomes; his grandfather was a founder of the New Haven Civil War Roundtable.

Pattis emphasizes they will buy memorabilia as well as books. "We'll take a magazine or newspaper from a historic event, if its condition is good." Indeed, near the front counter I spot an issue of *Time* from July 7, 1967, with the cover story "The Hippies: Philosophy of a Subculture" (\$4).

But Pattis notes, "We're turning away more than we're taking in. People should call first and describe what they have."

The store has cut back its hours to five days a week: it's closed Mondays and Tuesdays. But Turner maintains the online sales when the store isn't open. She estimates one-third of the total sales are online and the other two-thirds come from foot traffic. (See [whitlocksbookbarn.com](http://whitlocksbookbarn.com).)

Dominick Natalie, who had driven down from Windsor with some friends, notes: "There aren't many bookstores of this kind anymore. It's nice to look at books without having to use the internet. It's nice to browse."

When I venture over to the upper barn, I behold another vast collection of books, ranging from interior decorating to genealogy; in the floor above them reside up to 20,000 historical maps.

When I ask Pattis about the future of Whitlock's, he grows thoughtful and subdued. "It's a unique financial challenge. We operate at a modest loss every year. And in the not-too-distant future we'll have to address a critical infrastructure issue: The upper barn needs a new roof. We'll probably request crowdsourcing to help replace it."

And yet it seems he will find a way to keep these old barns going. "When you say 'no' to me, that's just an invitation."

*Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays. He enjoys his New Haven neighborhood, running through the city's streets and parks and hanging out in its coffee shops. At home he plays his many 1960s and '70s rock 'n' roll albums and CDs.*



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**THE ORGANIZATION:** Best Video Film and Cultural Center

**THE STORY:** When economies, technologies and markets shift, cherished local institutions close. Business models become unsustainable, and the bars, diners and cinemas fade into the melancholia of nostalgia. Some buck the trend, however, and survive. Hamden's Best Video is still here, and arguably better than ever.

While you might think of Best Video as a video store, you would be wrong. (You could be forgiven, though, as it was a video store for the last 30 years.) It is now known as the Best Video Film and Cultural Center, and current owners Hank Hoffman and Richard Brown are careful to not use the term "video store." They received their 501(c)3 designation from the IRS back in February 2016, and now operate as a nonprofit, membership-based video archive. Best Video also does a lot of things that a traditional video rental store would never do. This past fall, Best Video screened an election year-themed film series — From *Dr. Strangelove* to *All The President's Men* — as well as a film series of the work of director John Huston with lectures from Mark Schenker, a senior associate dean at Yale. Even if you're not a film buff, the music offerings might keep you coming back.

On one evening in November, virtuoso American Primitive guitarist Daniel Bachman made a tour stop at Best Video, with support from local guitarist David Shapiro, who plays under the name Alexander. The small performance space was standing-room only, as movie fans came in and out to collect their films for the Thanksgiving weekend. Patrons rubbed shoulders with touring musicians, while older film buffs exchanged recommendations with younger ones, and vice versa. The algorithms of a streaming service might give you a recommendation, but it won't be undergirded by the sense of community you'll find at Best Video.

Hoffman says the music offerings are almost as diverse as a film selection, traversing the spectrum from classical to jazz to

punk rock to avant garde. During a show or a film screening you can grab a coffee or a beer, as Best Video has had a tavern alcohol license for years, since back when it was a traditional video store (a first for a video store, Brown says).

For Hoffman and Brown, and for many of their patrons, Best Video's purpose extends beyond simply finding a good movie to watch or a show to see. "So much of people's lives is retreating into the home, it's retreating out of the public sphere, retreating into the virtual world," says Hoffman. "To have a place where people can gather, can get out of the house ... communities would lose something incredibly important if there aren't these grassroots places."

Brown says getting your movies at a place like Best Video, rather than an online streaming service like Netflix, also makes you a better film buff. "If you have environmental concerns, we have scores of environmental documentaries, we have scores of political documentaries, we have scores of documentaries that deal with race, we have a 150-plus director section, so we can go deeply into a body of work. If you're interested in movies, we're experts at movies," Brown says.

Even if you take away the concerts, the film series, the lectures and the other perks, and the breadth of selection is your sole criteria, Best Video blows Netflix out of the water. Netflix has about 5,000 films and 1,600 shows in its U.S. digital catalog. Best Video Film and Cultural Center has more than 30,000 titles, according to Hoffman. For \$10 a month, you can take out one movie at a time for four days, with no late fees, and attend one free show a month.

If you live in the area (and even if you don't), stop in and be reminded that culture does not live on a screen. It is created and enjoyed by flesh-and-blood people.

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to [mmurphy@connecticutmag.com](mailto:mmurphy@connecticutmag.com).



THE SHORT LIST | FRONT ROW | BACKSTAGE

# this month

BY MICHAEL LEE-MURPHY JANUARY 2017

INDIE RADIO | ICE FISHING | ROPE CLIMBING

## A NEW CENTURY OF ART

Developments such as the internet and the data revolution are rapidly changing the world we live in. The last time the world changed so quickly on a global scale was the very beginning of the 20th century.

The Yale University Art Gallery has assembled an impressive collection of paintings from private collections for its new exhibition, *It Was a New Century: Reflections on Modern America*. Paintings from greats like George Bellows and Winslow Homer depict a newly urbanizing America, with all its grit, grime and vitality.

Walt Kuhn  
1944

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# | this month | the short list

## KICKIN' GRASS

The music of the mountains comes to Hartford on Jan. 22, as the **Infamous Stringdusters** perform at Infinity Hall at 7:30 p.m. One of the biggest acts in bluegrass music, the Stringdusters also push the boundaries, incorporating a range of Appalachian music. They'll be touring in support of their new album, *Ladies & Gentlemen*, which comes out Feb. 5. Tickets are \$24-\$44. [infinityhall.com](http://infinityhall.com)

See January 2017 calendar listings at [connecticutmag.com/calendar](http://connecticutmag.com/calendar)

## ▼ IF I COULD TURN BACK TIME

Disappointed with the current pop music offerings? Aching for the verve of the music of the '60s, '70s and '80s? Revisit the sounds of yesteryear at **Decades Rewind** at New Haven's Shubert Theatre on Jan. 29. Six different vocalists take you through the years, backed by an eight-piece band, "from Abba to Zeppelin." Showtime is 7 p.m., and tickets are \$55 and include a pre-show beer tasting. [shubert.com](http://shubert.com)



## ▲ THE DOGS OF THE SEA

Seals flood into Long Island Sound each winter, and this year Norwalk's Maritime Aquarium is giving you a chance to get a look at them, up close and personal on a **seal-spotting cruise**. Educators from the aquarium will be on hand to identify the seals and tell you about their migration habits. Bird-watchers will also get a chance to scope some of the birds that call the Sound home during the winter. Dates are Jan. 7 at noon, Jan. 8 at 1 p.m., Jan. 21 at noon and Jan. 22 at 1 p.m. Tickets are \$29.95 for non-members and \$24.95 for members. [maritimeaquarium.org](http://maritimeaquarium.org)

## ▼ WINTER SOX

While they didn't go all the way, last season was a pretty magical one for the Red Sox. A crop of new talent developed and matured, while the pitching staff boasted Cy Young Award-winning pitcher Rick Porcello. This month, come see the front office staff, selected players and Wally the Green Monster at Foxwoods Resort Casino for the **Red Sox annual Baseball Winter Weekend**. Highlights include a town-hall meeting with players and management, autograph and photo opportunities, and a number of panels with Red Sox insiders. Three-day passes are \$60 for adults and \$20 for kids 14 and under. [foxwoods.com](http://foxwoods.com)



## ▶ KNIGHTS WHO SAY 'NI!'

One of the most legendary comedians of all time, **John Cleese** is coming to The Bushnell in Hartford on Jan. 13. The co-founder of the comedy troupe Monty Python will talk about his most famous works, as well as his life and career in comedy. The talk and a Q&A will follow a screening of *Monty Python and the Holy Grail*. The evening begins at 7:30 p.m., and tickets start at \$49.50. [bushnell.org](http://bushnell.org)





# | this month | **front row**

As one of the original hosts of ABC's *The View*, **Joy Behar** has been making daytime television audiences laugh out loud since 1997. Viral clips have brought a whole new generation of fans to *The View*, fans who have come to know Behar's hilariously no-nonsense manner with her co-hosts and guests. She brings her first passion, stand-up comedy, to the Fox Theater at Foxwoods Resort Casino on Jan. 7.

**Probably more people are familiar with you as a host on *The View* than with your stand-up. What can people expect from your show?**

I've been doing stand-up for 30-something years. I know that people don't think of me as a stand-up because *The View* has eclipsed any other thing that I do. But I talk about politics, and I talk about women's issues, my background, all sorts of stuff. It's basically a stand-up act.

**Certainly you have a lot to talk about in terms of politics at the moment.**

Well yeah, there should be some things to talk about. I know that the audience will be a mixed group. Some will have voted for Trump, some will have voted for Hillary, and one or two have voted for the other two. Everybody who knows me from *The View* will know that I'm a Democrat. So I have a bit of a slant, but I hope it will be fun, anyway.

**"National conversation" is a term that's thrown around a lot in media. It seems to me that *The View* comes the closest to it. Do you agree?**

Well, we're the only daytime show that has a national conversation, I think. You know, the other talk shows that have copied us basically play it very safe. I mean, we're out there, sticking our necks out there every day causing people to react, sometimes negatively, to us. We're brave in a certain way, because we like to have that national conversation, we definitely do.

***The View* has a lot of clips and views on YouTube. Do you think YouTube has changed the way you do things, or do you not really think about it all that much?**

I don't think about it at all. I don't think about that. I just do my job, I don't watch it later, I don't watch it on YouTube. I don't tweet, particularly. I tweet once in awhile. I don't really read the tweets. So I'm not really a big social media person.

**Do you think *The View* has changed over the years?**

Yeah, it's changed a lot. I mean, when we first started we didn't even talk about politics in those days. But we do now. We really did not talk about any politics in the beginning. We used to talk about women's issues and pop culture and what was happening in our lives. The show was very different. We used to have more takeaway value segments, where we would have a doctor on, you know that type of thing. Now it's just yak, yak, yak!

**It seems like it's almost a must-stop for presidential campaigns.**

Yes, Hillary Clinton was there, President Obama's been there. We even had Donald Trump on the phone in the very beginning when he first threw down the gauntlet and said he was going to run. And before he started to say things that were outrageous, we had him on the phone and we tried to reason with him a little bit, I remember. He hasn't been back. He used to come on all the time, though, before he ran for president.

**Do you think that he'll be back now that he's been elected?**

I doubt it.

**Who are some of the stand-ups who have influenced you?**

In my early days I was very much influenced by Robert

I think are funny aren't very famous. There's nobody that's very famous that I'm dying to watch. But people that I know that I came up with ... There's a guy Dom Irrera. He's hilarious; he makes me laugh out loud. He's well known in the industry and he does quite well on the road, but people don't know him because he's not on TV. I came up with all these people. Jerry Seinfeld was at [New York City comedy club] Catch a Rising Star when I was there. Gilbert Gottfried, Sam Kinison, Larry David is a friend.

**Have you done Foxwoods before?**

Yes, many times. I like to work at a casino because I like to play. I play blackjack and craps. If I could break even I consider that a win.

| **MICHAEL LEE-MURPHY** |

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**What do you think is the importance of that, at this moment in the country's history?**

We're going through a very unusual period right now. I've lived through the Nixon years, and now I've lived through the Obama years, and I prefer the Obama years. I feel like we have Nixon redux right now, to some extent. And it's a little disconcerting. So I think that people need to hear all points of view. They need to read everything. I'm watching Obama put a Medal of Freedom around Robert De Niro's neck right now and Ellen DeGeneres just got it. And she started tearing up!

Klein. Klein and I were both schoolteachers at one point. He was basically my role model. If I were gonna pick anybody, it would be Robert Klein.

**Are there any comedians these days that are really exciting you?**

I don't know, some of the people that





# Listen Up

University of Connecticut student DJ Tashana Brown.  
PHOTOS COURTESY OF WHUS

## OUR PICKS FOR THE BEST WEIRD, WACKY AND WONDERFUL RADIO IN CONNECTICUT

### BY MICHAEL LEE-MURPHY

Connecticut has a rich radio landscape. The large number of colleges and universities in the New Haven-Hartford-Springfield “knowledge corridor,” as well as the vibrant-while-compact cities that dot our landscape, give Connecticut radio listeners a wealth of options for off-kilter, fascinating and enriching programming on the dial. If you are out of broadcast range for these stations, you can always listen live on the computer, or through an app like TuneIn Radio.

### WESU 88.1 FM MIDDLETOWN

Though it originated as an organ of Wesleyan University in 1939, and the call letters of the station attest to its roots as the college’s in-house station, WESU has moved far beyond its original mission. In tuning into the station these days, you are just as likely to hear about local Middletown politics as a typical college radio music show. The station has moved beyond the boundaries of the campus so much so that DJs and hosts enunciate “W-E-S-U,” saying each individual letter, rather than the original “WES-U” whenever they make their station identifications on air. According to General Manager Ben Michael, the station has more

volunteers from the wider Middletown community than from Wesleyan itself. “Our role is to offer a service to the larger community, not just the college,” says Michael. For a true taste of WESU, check out Saturdays: from 11 a.m. to 1 p.m. is the long-running Moondog Matinee, playing old school rock ‘n’ roll and doo-wop. Then from 1-3 p.m. is original Italian-language programming, a testament to the lasting influence of Italian immigration to the Middletown area.

[wesufm.org](http://wesufm.org)

### WHUS 91.7 FM STORRS

A classic college radio station, WHUS performs a valuable service for the students of the University of Connecticut and those who live in the state’s northeast corner. With more than 100 different music shows, you’ll be sure to hear some of the newest music out there. From 10 a.m. to 1 p.m., the station hosts a live public affairs show for “groups underrepresented by mainstream media,” according to the station’s website. The station also gives students and community members a broadcast training program, so students can learn what it takes to be a DJ or host, and can learn the ropes on the technical equipment that goes into making radio.

[whus.org](http://whus.org)

### WXCI 91.7 FM DANBURY

This college station of Western Connecticut State University has the variety of weird and kooky music that you might expect of college radio, but also more student-run news talk and sports shows than many college stations. Tune in to hear what’s happening on the WCSU campus, and on the weekends for coverage of WCSU athletics, where students try their hand at calling live sports. Founded in 1973 as a 10-watt station, WXCI now broadcasts at 3,000 watts and can be heard throughout western Connecticut.

[wxc.org](http://wxc.org)

### WNHU 88.7 FM WEST HAVEN

Also founded in 1973, this college station broadcasts from the University of New Haven’s campus in West Haven, and features the eclectic mix of music common to college radio. While the station has gone through many changes over the past 40 years, listeners can still expect the same independent spirit from the New Haven area’s most prominent college station. Former WPLR morning drive time and current WNPR host Bruce Barber started as the station’s general manager in January 2016, bringing decades of experience.

[wnhu.org](http://wnhu.org)



## WPKN 89.5 FM BRIDGEPORT

This Bridgeport station, housed on the campus of the University of Bridgeport, is perhaps one of the strangest radio stations in the state. In the world of independent and free-form radio, “strange” is among the best qualities a station can have. The station has been entirely independent of the college since 1989, and it sure sounds like it. Highlights include the Sunday night blues show that has been on air for roughly four decades, and the truly indescribable mish mash of sound which elevates the use of archival sounds into an art form, Radio Nothing. According to General Manager Steve di Costanzo, roughly 25 shows are devoted to local community programming. He says it’s not always “easy” to listen to WPKN, but it is ultimately worth it.

[wpkn.org](http://wpkn.org)

## WNHH 103.5 FM NEW HAVEN

Born of the independent media outfit that is Connecticut’s Online Journalism Project, New Haven’s newest station only received its broadcasting license in August 2015, and it has one of the smallest broadcast radiuses on this list. But what it lacks in listener range, it makes up for in pure creative energy.



UConn students Brian Eldridge, left, and Chris Yerinides in studio.

Most of WNHH’s programming is news and talk. The subjects of the shows are as diverse as New Haven itself, with topics ranging from urban planning and sports to local music and food. Working at WNHH is “exhilarating,” says Lucy

Gellman, the station manager. “On any given day, the variety will just be crazy.” WNHH is the most recent project for the *New Haven Independent*, a news website that covers the Elm City.

[newhavenindependent.org](http://newhavenindependent.org)

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## 'A Cool Experience'

### STATE AGENCY INVITES RESIDENTS TO GIVE ICE FISHING A TRY

BY SCOTT GRIFFIN

If you fear those frigid weekends with the kids glued to the couch giggling to themselves as they Snapchat photo after photo of their faces superimposed with regurgitated rainbows and doggy noses, there's a solution: ice fishing.

And it's free, almost. All you need is a willingness to be invigorated by sub-frigid conditions, a good pair of boots and a few other hardy accoutrements to ensure you stay warm enough to last an afternoon on the ice.

Everything else is provided on select winter weekends at various bodies of water across Connecticut by the state Department of Energy and Environmental Protection. The only thing you need to pay for is a fishing license (\$28 for a resident inland license for ages 18-64, \$14 for ages 16-17, and free for everyone else, although seniors still need to obtain the license).

For Bob Falcetti of Southington, ice fishing is a great way to get his children outside during the winter. He started ice fishing about seven years ago with his cousins and their children. For his family, it's a picnic. Sandwiches, chips, hot cocoa in a thermos. The whole bit.

"It's more about being outside more than actually catching tons of fish," he said. "When the kids were younger, they would love it. They'd play on the ice, roll around. We'll bring hockey sticks and pucks to pass around while they're waiting to catch a fish."

Tom Bourret, a senior fisheries biologist who has been organizing the DEEP's ice-fishing programs for nearly three decades, says the classes and on-the-ice events run by his



Brothers Marcello Avallone, 17, and Attillio Avallone, 12, and Billy Hinckley, 14, all of North Branford, brave the cold and windchill, drilling through 9 to 14 inches with an ice auger to ice fish on Lidyhites Pond in Branford in February 2015. PETER HVIZDAK

department are intended to "get new people out on the hard water."

"We're trying to get families to take up the sport as a lifetime activity," said Bourret, a longtime outdoorsman who helped create a how-to video used in DEEP's ice-fishing classes.

The classes are in January and February at different sites around the state. A partial schedule is listed at [ct.gov/deep](http://ct.gov/deep) and other events will be added. The two-hour lessons teach beginners everything they need to know. Some classes, like ones in Farmington and Litchfield, give attendees time to actually get on the ice and drop a line following the lesson.

There are also events on the ice that provide a full experience. There's the Family Ice Fishing Derby at the Coventry Lake Senior Center on Jan. 28. At Torrington's Burr Pond State Park on Feb. 4, there's a Winter Festival that includes fishing, instruction and a fish fry. The theme of the day is No Child Left Inside.

"Just bring warm clothes. Everything else is supplied," said Bourret, who added that dozens of volunteers help new anglers.



They'll drill the holes in the ice, show you how to set up the equipment and give you a hand when it's time to yell, "TIP UP!"

Besides an auger, which looks like a giant corkscrew that stands waist- to shoulder-high to an average man and can have a motor on top, the "tip-up" device is the only other essential needed to ice fish. The tip-up, which can cost as little as \$10, looks like a "T" with the top, horizontal arms bridging the hole, while a descending shaft holds a spool of line at the bottom. A small, orange flag tops a slender stick that is pinned down horizontally across the bridge and springs to attention when a fish grabs the bait, which is most often live minnows or insect larvae. It's similar to the trigger action of a mousetrap.

Once the tip is up, anglers lift the device out of the hole and set it aside, then grasp the line in their hands and gently pull up until they feel tension from the fish. At that point, a gentle, quick jerk of the line should embed it in the fish's mouth, called "setting the hook," so it can't escape while the angler pulls it to the surface.

Anglers can also use a jig rod, which is similar to a conventional fishing rod and reel but shorter since you're dropping the line into a hole and not casting. A spatula-like tool called a skimmer is helpful to scoop up ice and keep the hole from freezing up.

For Monica Szakacs and Brian Bartszkiwicz, the ice is a place to bond



and spend time together. They both grew up fishing, but Monica had never been ice fishing until they began dating about three years ago. One of their first dates was a day on the ice at Winsted's Highland Lake. "We sat there and talked a lot," she said. "I was so excited to pull up a fish. ... It was a cool experience."

"We're outdoors people and we don't stop when the temperature gets cold," Brian said. "We're out there camping and skiing and ice fishing."

For people less tolerant of winter than this New Britain couple, the best advice for anyone wanting to try ice fishing is to prepare for the cold. Monica learned the hard way on one of her first trips, wearing Uggs that soaked up water and made her feet miserable.

"You forget about the cold when you're properly dressed," she said.

## Ice advice

What to know before making your own ice-fishing adventure, courtesy of Tom Bourret, senior fisheries biologist:

- Wear sunglasses to combat the ice landscape's blazing white.
- Use sunblock to protect your face from sun and wind.
- Wear mittens instead of gloves, because fingers stay warmer together.
- Buy cheap hand-warmer packs to keep in your pocket.
- Dress in layers so you can shed clothing as the day warms up and never get too hot.
- Wear wool or wool blends instead of cotton.
- Wear a hat that keeps your head warm and blocks the sun, if possible.
- "Black ice," which is clear, is safest.
- Each angler is limited to six baited hooks in the water.



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# Getting High

ROPES COURSE AT JORDAN'S FURNITURE A VERTICAL SHOPPING EXPERIENCE FOR THE WHOLE FAMILY

BY ERIK OFGANG

Sweating and literally shaking with fear, I paused at the edge of a gently sloping ramp leading straight to a four-story drop and what I was partially convinced would be my untimely demise.

I was in the midst of a visit to the “It” Adventure Indoor Ropes Course at Jordan’s Furniture in New Haven. Billed as the “largest indoor ropes course in the world,” the store and course off I-95 opened in late 2015 with great fanfare. The complex has a Vegas-meets-Tarzan vibe with two 60-foot-high ropes courses, four 200-foot zip lines and what the company says is the longest rigid Sky Rails zip-line system ever made, a water show powered by 1,000 nozzles, an ice cream shop, pizza place and a light show that would put most rock concerts to shame.

The ropes course is housed within a huge hangar-like space connected to the 150,000-square-foot Jordan’s showroom. Both spaces occupy what used to be the *New Haven Register* building, and was also home to *Connecticut Magazine*’s office. As someone who once worked in the building, I like what they’ve done with the place.

The It center is connected via a large open doorway to the showroom but is a world away in terms of feel. The showroom is all about class and sophistication and has 125 room scenes set up. It’s the type of place where you might sip cucumber-infused water while debating just how many shades of gray there actually are. But, once you enter the ropes course, this feng shui, grown-up world disappears into a swinging, hanging and belaying world of high-octane craziness where most everyone is focused on getting high (in the literal, not medicinal, sense).

As soon as I step inside, a kid of about 10 or so “flies” directly above me on one of the zip lines. A loud soundtrack that is part techno, part Disney theme song plays and a fountain splashes jets of water high into the air. (One of the zip lines crosses through the path of the water, so guests get wet if they don’t time things right.)

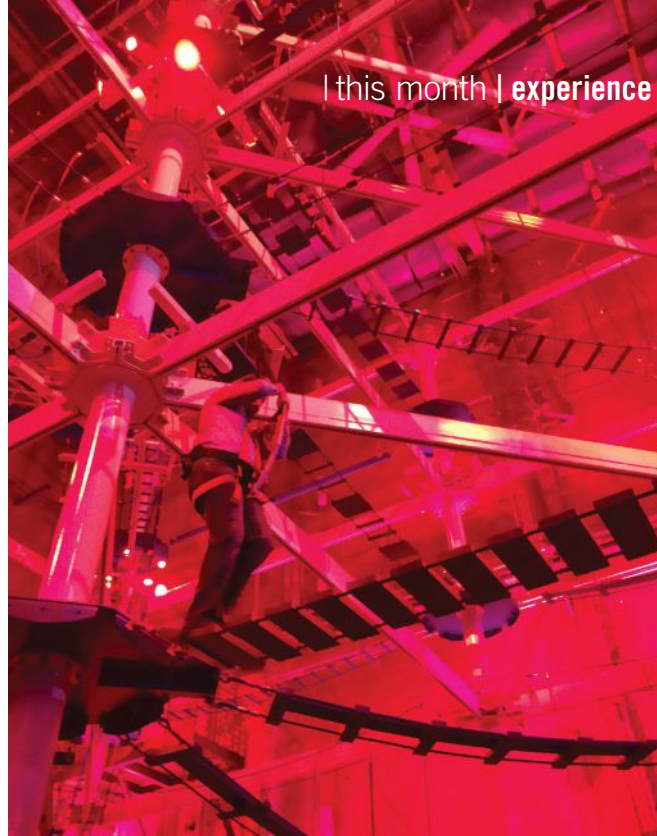
As a kid shopping at destinations like Jordan’s, I would make things miserable for my mom. If there was a bed, I’d jump on it, and if there was furniture, I’d climb it. At Jordan’s it appears they’ve figured out that the best way to keep kids from climbing on the merchandise is to give them something way cooler to climb on.

But the ropes course is about more than just distracting unruly youngsters. It’s part of what’s called “experiential shopping,” or what Jordan’s President Eliot Tatelman calls “Shop-ertainment.” Shoppers are given an experience rather than just a place to buy merchandise. Other Jordan locations feature different attractions with the same family-friendly appeal. One in Reading, Massachusetts, has a 3D IMAX theater, while the Avon, Massachusetts, location advertises the Motion Odyssey Movie ride, and the Enchanted Village.

You can see another example of experiential shopping in Connecticut just down I-95 at Bass Pro Shops Outdoor World in Bridgeport, which has, among other attractions, a bowling alley, aquarium, archery range, fudge shop, restaurant and bar.

I found my visit to the ropes course at Jordan’s to be fun, if surprisingly terrifying. It’s a great indoor family-friendly activity provided neither you or any of your companions are afraid of heights. In addition to the main ropes course, there is a mini course for small children, and several climbing options. Guests can also pay an additional \$5 to belay down off the top of the obstacle tower.

After emptying my pockets of keys, wallet and cellphone, I was put in a safety harness. The harness has a hook that slides along the course allowing guests to explore while staying securely tethered. Despite the harness, it didn’t take me long to realize I hadn’t



Writer Erik Ofgang tackles the ropes course.

overcome my fear of heights. One thing I didn’t realize from ground level is just how high the zip lines and towers are. Sixty feet in the air does not sound like much until you remember that a story is roughly 10 feet and therefore a 60-foot drop is equivalent to six stories, give or take.

The course challenges — including zig-zag swinging beams, crisscross angle rope ladders, cargo nets, bridges and plank-walking — look easy from ground level, but as I approached them for real they suddenly were much more intimidating.

I felt unagile and out of shape as I worked my way toward one of the higher zip lines, and although I was trembling slightly and perspiring more from anxiety than exertion (sadly, I’m not exaggerating) I was having fun. OK, having a little fun. Then, I decided to approach one of the zip lines. Just off the ramp leading to it I paused, trying to work up the nerve to launch myself off the platform.

After pausing for a few embarrassing minutes in which I watched several tweens fearlessly engaging in this activity, I edged toward the ramp. Awkwardly and with my eyes half closed, I launched myself into the abyss. Earlier that afternoon I had seen dozens of kids whirl across this zip line, some waved to friends or parents on the ground floor, others raised their hands in victory. One even posed midair in a mock lotus posture; so calm, he was pretending to meditate. I grabbed onto the tip of my harness and hung on so tight my knuckles turned white, but as I left the ramp and began to glide swiftly across the room, my fear of heights momentarily melted away. I was doing something I would never have dreamed possible as a kid, spending time at a shopping destination and enjoying it.

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# Making Something 'Beautiful'

When Julia Knitel was 16, she was on Broadway in the revival of *Bye Bye Birdie*. That's the age when singer-songwriter Carole King began composing pop hits starting in the '60s.

Now the 23-year-old Knitel is starring in the tour of *Beautiful: The Carole King Musical*, which will play the Bushnell in Hartford from Jan. 17-22.

The musical follows King from her days as a shy Brooklyn teenager through her songwriting collaboration with husband Gerry Goffin, a friendly rivalry with the songwriters Cynthia Weil and Barry Mann, and to King's 1971 solo album, *Tapestry*, the landmark recording that became the soundtrack of a generation, including those of Knitel's grandmother and mother.

Knitel says when her mother was in college as a classical voice major, "she would take her sheet music of *Tapestry* into the rehearsal room and block the windows so no one could see what she was playing, and she would play through the whole book."

Knitel says King's storied life is extraordinary but relatable in a personal way through her music. She is also finding personality similarities with King. "I especially relate to her sense of humor, her ability to look at the world with joy and try to make those around her happy."

Beautifully put.  
*bushnell.org*

## CATHEY'S NEW HAVEN DAYS

Reg E. Cathey, the Emmy-winning actor of Netflix's *House of Cards*, is co-starring with Connecticut native Brian Dennehy in Samuel Beckett's *Endgame* at New Haven's Long Wharf Theatre, running Jan. 5-Feb. 5. I reminded him of his earlier days in New Haven when he was at the Yale School of Drama in the early '80s and performing at the Yale Cabaret.

In one show by playwriting student OyamO (aka Charles F. Gordon, who is today a theater professor at the University of Michigan), he played in drag one of the prostitutes who hung out around the corner from the theater on Park Street. "We got to know the women over the course of the time," he says, laughing. "But they never came to see the show."

Cathey says the Yale Cabaret was pivotal in both his work on stage and the friendships he made. Several of his cabaret pals — Lewis Black and composer Rusty



**Above:** Julia Knitel is in *Beautiful: The Carole King Musical* at the Bushnell Jan. 17-22. PHOTO BY JOAN MARCUS  
**Below:** Reg E. Cathey returns to New Haven in *Endgame* at Long Wharf Theatre. CONTRIBUTED PHOTO



Magee — ended up after graduation running the downstairs stage at the West Bank Cafe in Manhattan's theater district. That proved to be helpful to Cathey and fellow drama grad Charles S. Dutton because they knew they had a place to perform some sketch material and get on stage until they got their big breaks as actors. "That's how *The Roc* [Dutton's nickname] and *Reggie Show* began," says Cathey, referring to their sketch comedy show at the West Bank (Dutton later used some of that material in his *Roc* sitcom on Fox in the early '90s). "Every time I watch *Key and Peele* I think, 'We were doing that years ago.'"

*longwharf.org*

## DISCOVERING LORRAINE HANSBERRY

Vanessa Butler wasn't that aware of Lorraine Hansberry beyond knowing that she was the playwright of the landmark work *A Raisin in the Sun*. But when she was cast as the writer-activist in the world premiere of *Jimmy and Lorraine* last year at Hartford's HartBeat Ensemble, she started researching Hansberry, studying her speeches, writings and interviews.

"Now I've completely fallen in love with this amazing woman," says Butler, a Hartford-based actress who starred in the world premiere of the Hartford Stage season opener *Queens for a Year* and is in *A Christmas Carol* there.

Now the show, which received rave



Vanessa Butler is Lorraine Hansberry in *Jimmy and Lorraine*.



reviews and became HartBeat's biggest hit, is returning for a limited run at the University of St. Joseph's Autorino Center for the Arts in West Hartford Jan. 27-29. Joining Butler in the three-actor play is Aaron Pitre, who was also in the earlier HartBeat production, as writer and Hansberry pal James Baldwin.

Besides giving those who missed the show the chance to see it, the play is being remounted for potential producers and an upcoming college tour.

How would the civil rights activist Hansberry, who died in 1965 at the age of 34, react to the current political environment?

"She struggled about being an artist during turbulent times and I identify with that. She was always asking, 'Am I doing enough?' and feeling that perhaps she should be on the front lines [of the Civil Rights Movement]. But others, like actor/singer Paul Robeson, encouraged her to fight for her beliefs with her talent, that giving an artistic, academic or intellectual standpoint is just as valid, too. This is a huge issue and conflict today given our current atmosphere. A lot of people are very frustrated and hungry for something to change and wanting to know how to [make that happen]. I think this play is exactly what people need to hear now."

[hartbeatensemble.org](http://hartbeatensemble.org)



Tony Todd stars in Hartford TheaterWorks' production of *Sunset Baby*.

## TODD RETURNS TO ROOTS ▲

Fans of Tony Todd might remember him for his work in such ominous films as 1990's *Night of the Living Dead* (and its 2015 animated reboot), *The Crow*, in the title role in the *Candyman* franchise, as well as in the *Final Destination* franchise and *Transformers: Revenge of the Fallen*.

But the 6-foot-5 actor is a sweet guy and a terrific stage actor, too. Todd, who was raised in Hartford by his aunt ("I had a wonderful childhood," he tells me), got

his start in the theater in Connecticut and returns to the stage as often as his busy schedule will allow. (I saw him years ago in the title role in August Wilson's *King Hedley II* in Boston. It was one of the most riveting performances I've seen on stage.)

Now Todd will be in the three-actor drama by Dominique Morisseau, *Sunset Baby*, which received positive reviews during its off-Broadway run. Todd will star in TheaterWorks' production in Hartford, running from Jan. 12-Feb. 19.

"It's been a long time since I felt that Connecticut cold," he told me, basking in the sun from his home in Los Angeles. After so much California living, "I feel the need for that New England reality."

His acting roots began in Hartford as a teenager performing with Freedom Truth troupe, the Protean Theatre on Pratt Street and especially the Artists Collective. "The most important thing was when Jackie and Dollie McLean moved to Hartford and started that wonderful arts program. It not only changed my life but many others' for generations."

Todd also attended UConn, but he credits his stay at the National Theatre Institute at the Eugene O'Neill Theater Center in Waterford and at Trinity Repertory Theatre Conservatory in Providence, Rhode Island, for "lighting the fire under me, and teaching me that it doesn't matter when you make it; it's how you make it."

"I have a great career and carved a little niche and am still working, which is wonderful," he says. "I have seven films in the can, which is why I am able to leave and be here."

[theaterworkshartford.org](http://theaterworkshartford.org)

Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for The Hartford Courant. Email him at [FrRiz@aol.com](mailto:FrRiz@aol.com). Follow him on [Twitter@ShowRiz](https://twitter.com/ShowRiz).

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# Avoiding Holiday Gift Return Pitfalls

Don't tell anyone, but the light-up reindeer sweater is going back. So is the My Little Pony bluetooth speaker, the joke's-on-me consolation prize from the family's annual Yankee Swap.

When December ends, so does the most wonderful time of the year. Now it's the shopping hangover — holiday gift returns. Most U.S. retailers, online and local, relax returns policies in anticipation of the crush. But don't assume January is the get-home-free month for returns, when retailers take back anything, anytime. They don't.

T.J. Maxx accepts holiday returns only through Jan. 23. Walmart's policy varies, with cut-off dates starting Jan. 10 for limited-return items that usually have a 15-day window. Dell charges a 15 percent restocking fee on shipped returns, even if you haven't opened the product packaging.

Consumers were expected to spend an average of \$935.58 during the 2016 holiday season — second only to 2015's record \$952.58 — according to the National Retail Federation, which promised a post-holiday rush to the returns counter. Here's how a few retailers play by their holiday rules:

**Amazon.com:** If the item shipped between Nov. 1 and Dec. 31, it's returnable until Jan. 31 for a full refund. Affiliated sellers must follow the same guidelines unless stated otherwise in their individual store's return policy.

**Best Buy:** Get in line early, because purchases from Oct. 30 through Dec. 31 are returnable only until Jan. 15. Some big exceptions: mobile phones with carrier contracts, DirecTV packages, AppleCare monthly plans and other items purchased with a third-party contract.

**Overstock.com:** All items purchased from Nov. 1 through Dec. 31 are returnable. For a full refund, you must start the return within 30 days of delivery or by Jan. 31, whichever is later. *Asterisk:* You may receive only a partial refund if the returned item was opened, used or returned late.

**T.J. Maxx:** Returns are allowed through Jan. 23 on purchases between Oct. 16 and Dec. 24. The standard 30-day return policy applies to purchases starting Dec. 26. Returns received after 30 days or without a receipt or purchased with a gift card will receive credit redeemable online or at any T.J. Maxx store.

**Walmart:** There are three deadlines depending on the standard "return window"



RTIMAGES/ISTOCK/THINKSTOCK

that applies to the item. Items purchased between Nov. 1 and Dec. 24 that otherwise have a 15-day window, like prepaid mobile phones, computers, printers, tablets and drones, must be returned by Jan. 10.

Generators, pressure washers and dehumidifiers — unconventional gifts, perhaps — are among the items usually sold with a 30-day window that are returnable through Jan. 25.

Recipients of gifts usually sold with a 90-day window have until March 26 for returns. Among the eligible items: computers, unopened computer software, televisions, clothing, jewelry, funeral products (Merry Christmas!), fitness equipment and unused tires.

Do not take items purchased from Walmart Marketplace sellers to a Walmart store or ship to walmart.com. Consult the Marketplace seller's returns policy.

**CVS:** This unlikely source for a gift has no holiday-returns policy, so the year-round 30-day standard holds. That means if you snagged Pureline Snoreclipse snoring aids for your sleep partner before Black Friday, they will not be returnable after the holidays.

Some retailers, including L.L. Bean and Costco, have such liberal year-round return policies that they don't need holiday extensions. L.L. Bean famously allows returns any time, for any reason. Costco's policy is only slightly less liberal, with 90-day restrictions on televisions and other

electronics and additional exceptions on limited life-expectancy products like tires and batteries.

StellaService, a consumer research firm, named L.L. Bean second to online fashion retailer Net-A-Porter this year in its annual roundup of best customer service, which includes most generous return policies. (Also on the list: Zappos, Vitamin Shoppe and Apple.)

Before making a return, research a store's policy, get a receipt whenever possible and minimize risk by making the return as soon as possible. No receipt? A customer might get store credit or a cash refund, but the state keeps the sales tax. It's the law in Connecticut.

Now for the epilogue. What happens to returned gifts? The unwanted reindeer sweaters, My Little Pony bluetooth speakers, exercise bikes and glow-in-the-dark toilet seats often end up at Shorewood (Illinois) Liquidators (shorewoodliquidators.com), which unloads everything at heavily discounted prices on an eBay store called Karensbarn (shorewoodliquidators.com/buy/ebay), at SliBuy auctions (shorewoodliquidators.com/buy/slibuy) or, when things don't sell, by the wholesale pallet.

*Email CONNsumer@connecticutmag.com with your consumer complaints, concerns and tips.*



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Best Outdoor Dining  
Best Service  
Best Meatball



Best Italian

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★ **readers' choice** ★

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# 2017 BEST RESTAURANTS

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★ **experts' picks** ★



Where are the best places to eat in Connecticut? We reached out to our readers (both online and in print), as well as a panel of local food experts for their picks of the best restaurants in the state. As always, the response was tremendous, and passionate. The results of both surveys are on the pages that follow. We're excited to announce that we've expanded our roster of experts, as well as added many categories to both surveys, ranging from simple pleasures such as chicken wings, cheap eats, hot dogs and pizza, to ethnic offerings. Combined, we have 85 categories and hundreds of recommended restaurants. We hope you're as anxious as we are to enjoy as many of these terrific eateries as possible in the new year. Enjoy!



# Best Restaurants 2017 READERS' CHOICE

## Overall Excellence

**WINNER** Sal e Pepe, Newtown

**RUNNER-UP** S&P Oyster Co., Mystic

## New

**WINNER** Tazza, Newtown

**RUNNER-UP** El Segundo, Norwalk

## American

**WINNER** The Spinning Wheel,  
Redding

**RUNNER-UP** Match, Norwalk

## French

**WINNER** Union League Cafe,  
New Haven

**RUNNER-UP** Bernard's, Ridgefield

## Italian

**WINNER** Sal e Pepe, Newtown

**RUNNERS-UP** La Foresta, Killingworth  
Goodfellas, New Haven

## Chinese

**WINNER** Toro, Newtown

**RUNNER-UP** Taste of China, New Haven

## Japanese

**WINNER** Mecha Noodle Bar,  
Fairfield

**RUNNER-UP** Toro, Newtown

## Thai

**WINNER** Thai Charm,  
New Milford

**RUNNER-UP** Basil, New Haven

## Vietnamese

**WINNER** Nom-eez, Bridgeport

**RUNNER-UP** Pho Vietnam, Danbury

## Korean

**WINNER** Edo II, Danbury

**RUNNERS-UP** Angry Tofu, Wethersfield  
Edo, Norwalk  
Seoul BBQ & Sushi, New Britain

## Sushi

**WINNER** Toro, Newtown

**RUNNER-UP** Pink Sumo Sushi & Sake Café,  
Westport





best **NEW** | best **APPETIZERS**  
**WINNER**  
**Tazza, Newtown**



CHAZ TANASE

**Mexican**

**WINNER** Cuckoo's Nest,  
Old Saybrook

**RUNNER-UP** Mexicali Rose, Newtown

**Latin American**

**WINNER** Crave, Ansonia

**RUNNER-UP** Mezon, Danbury

**Indian**

**WINNER** Thali, New Canaan

**RUNNER-UP** Kolam, Newtown

**Middle Eastern**

**WINNER** Hanna's, Danbury

**RUNNER-UP** Sesame Seed Restaurant,  
Danbury

**Pub Grub**

**WINNERS** Dew Drop Inn, Derby  
The White Horse Pub,  
New Preston

**RUNNER-UP** Cover Two Sports Cafe,  
Sandy Hook

**Road Food**

**WINNERS** Dew Drop Inn, Derby  
Super Duper Weenie,  
Fairfield

**RUNNER-UP** El Segundo, Norwalk

**Food Truck**

**WINNER** The Tasty Yolk, Fairfield

**RUNNERS-UP** Sugar, East Haven  
Green Grunion, Danbury

**Bistro**

**WINNER** Bar Bouchée, Madison

**RUNNER-UP** Nouveau Monde Wine Bar,  
Sandy Hook

**Seafood**

**WINNER** S&P Oyster Co., Mystic

**RUNNER-UP** Flanders Fish Market, East Lyme

**Steak**

**WINNER** La Foresta,  
Killingworth

**RUNNER-UP** The Capital Grille, Stamford

**Prime Rib**

**WINNER** The White Horse Pub,  
New Preston

**RUNNER-UP** The Spinning Wheel, Redding

**Burgers**

**WINNER** The White Horse Pub,  
New Preston

**RUNNER-UP** Match, Norwalk



## Best Restaurants 2017 READERS' CHOICE

### Barbecue

**WINNER** Hoodoo Brown BBQ,  
Ridgefield

**RUNNER-UP** Chester's Barbecue, Groton

### Family Dining

**WINNER** Roberto's, Monroe

**RUNNERS-UP** The Spinning Wheel, Redding  
La Foresta, Killingworth

### Breakfast

**WINNER** King's, Newtown

**RUNNER-UP** The Hidden Kitchen,  
North Branford

### Brunch

**WINNER** The White Horse Pub,  
New Preston

**RUNNER-UP** Tazza, Newtown

### Lunch

**WINNER** La Foresta,  
Killingworth

**RUNNER-UP** The White Horse Pub,  
New Preston

### Appetizers

**WINNER** Tazza, Newtown

**RUNNER-UP** Union League Cafe, New Haven

### Desserts

**WINNER** Sal e Pepe, Newtown

**RUNNER-UP** Arethusa al tavolo, Bantam

### Outdoor

**WINNER** The White Horse Pub,  
New Preston

**RUNNER-UP** Goodfellas, New Haven

### Service

**WINNER** Goodfellas, New Haven

**RUNNER-UP** Union League Cafe, New Haven

### Cocktails

**WINNER** La Foresta,  
Killingworth

**RUNNER-UP** Zaragoza, New Milford

### Wine Selection

**WINNER** La Foresta,  
Killingworth

**RUNNER-UP** Nouveau Monde Wine Bar,  
Sandy Hook

### Value

**WINNER** The White Horse Pub,  
New Preston

**RUNNER-UP** Tazza, Newtown

best **PUB GRUB** | best **PRIME RIB**  
best **BURGERS** | best **BRUNCH**  
best **OUTDOOR** | best **VALUE**

WINNER

**The White Horse Pub**  
New Preston





### Vegetarian/Vegan

**WINNER** Heirloom Food Co.,  
Danielson

**RUNNER-UP** Bloodroot, Bridgeport

### BYOB

**WINNER** Nom-eez, Bridgeport

**RUNNERS-UP** Nostrano Italian Eatery,  
Monroe  
Coriander, Eastford

### Cheap Eats

**WINNER** Cuckoo's Nest,  
Old Saybrook

**RUNNER-UP** El Segundo, Norwalk

### Chicken Wings

**WINNER** Dew Drop Inn, Derby

**RUNNER-UP** Cover Two Sports Cafe,  
Sandy Hook

### Chili

**WINNER** Cuckoo's Nest,  
Old Saybrook

**RUNNER-UP** Vanilla Bean Cafe, Pomfret

### Deli

**WINNER** Gaetano's, Stratford

**RUNNER-UP** Katz's, Woodbridge

### Fried Chicken

**WINNER** The Spinning Wheel,  
Redding

**RUNNER-UP** Liberty Rock Tavern, Milford

### Grilled Cheese

**WINNER** Caseus, New Haven

**RUNNER-UP** Heirloom Food Co., Danielson

### Hidden Gem

**WINNER** Nom-eez, Bridgeport

**RUNNER-UP** Nouveau Monde Wine Bar,  
Sandy Hook

### Hot Dogs

**WINNER** Super Duper Weenie,  
Fairfield

**RUNNERS-UP** Rawley's, Fairfield  
Blackie's, Cheshire

### Mac and Cheese

**WINNER** MacDaddy's, Monroe

**RUNNERS-UP** Caseus, New Haven  
Note Kitchen & Bar, Bethel

### Meatballs

**WINNER** Goodfellas, New Haven

**RUNNER-UP** Bar Sugo, Norwalk

### Pizza

**WINNER** Frank Pepe Pizzeria  
Napoletana, New Haven

**RUNNER-UP** Modern Apizza, New Haven

### Beer Bar

**WINNER** The Hops Co., Derby

**RUNNER-UP** Dew Drop Inn, Derby



best MEXICAN | best CHEAP EATS | best CHILI

WINNER

Cuckoo's Nest, Old Saybrook

PHOTO BY JLI



# Best Restaurants 2017 EXPERTS' PICKS



## best NEW | best INDIAN WINNER House of Naan, New Haven

### Best For **OVERALL EXCELLENCE**

#### **Arethusa al tavolo Bantam**

**"I love sitting at the bar and pairing a few appetizers, like duck confit crepe and crispy lamb spare ribs from the autumn menu, with glasses of different wines. Chef Dan Magill's food is stunning, and the Italian wine bar vibe makes you feel cosmopolitan without leaving rural northwest Connecticut."**

**Douglas P. Clement**  
Edible Nutmeg food writer

Get ready to bite into the restaurants judged the best of the best in Connecticut by our experts, who range from veteran restaurant critics and food writers to contemporary bloggers who track the trends as well as the hottest, newest places. Joined by some food-savvy *Connecticut Magazine* editors, it's a group for which dining is a passion — and dining at the best places is an art that takes constantly having a collective finger on the pulse of the Connecticut dining scene. Together, our Readers' Choice and Experts' Picks provide a comprehensive view of the state's tastiest places to eat well.

### Best For **OVERALL EXCELLENCE**

Union League Cafe, New Haven  
Max Downtown, Hartford  
The Restaurant at Winvian Farm, Morris  
Thomas Henkelmann, Greenwich  
Arethusa al tavolo, Bantam  
Millwright's, Simsbury  
Oyster Club, Mystic  
The Whelk, Westport  
Community Table, Washington  
The White Hart, Salisbury  
Golden Lamb Buttery, Brooklyn  
The Schoolhouse at Cannondale, Wilton  
Elm, New Canaan  
Le Petit Café, Branford

### Best For **OVERALL EXCELLENCE**

#### **Community Table Washington**

**"Community Table is an experience from the moment you walk in the door. Between the contemporary Nordic-inspired design, the service and the creatively crafted dishes, you will not find a restaurant like this anywhere else in the state."**

**Alycia Chrosniak**  
CTEatsout.com



Best **NEW**  
**El Segundo**  
 Norwalk

**"The menu is street food from across the globe, and boasts everything from lobster rolls and ceviche to banh mi and lamb chops. They offer a cocktail list that is as diverse as their menu."**

**Ken Tuccio**

*Welcome To Connecticut podcast host*

Best **NEW**

**El Segundo**, Norwalk  
**Nom-eez**, Bridgeport  
**Spiga**, New Canaan  
**Bread & Water**, Middletown  
**Present Company**, Simsbury  
**North House**, Avon  
**The Cottage**, Westport  
**Midnight Ramen**, New Haven

Best **NEW**  
**The Cottage**  
 Westport

**"Brian Lewis' genius ranges from an unbelievable burger to an intricate crustacean-accented pasta."**

**Jeff "JFood" Schlesinger**, CTBites.com

**House of Naan**, New Haven  
**Rise**, Mystic  
**Arethusa a mano**, Bantam  
**Zaragoza**, New Milford  
**Brewport**, Bridgeport  
**Vue 24**, Foxwoods  
**Savoy**, West Hartford  
**Dere Street**, Newtown

Best **ITALIAN**

**Bar Sugo**, Norwalk  
**Adriana's**, New Haven  
**Liana's Trattoria**, Fairfield  
**Treva**, West Hartford

Best **ITALIAN**  
**Aranci 67**, Wilton

**"This old-school, Sorrento-style Italian restaurant moved from Georgetown to Wilton this summer. The new spot has more comfortable chairs, but the food is the same best-in-class cuisine that fans have come to expect. Try any of the pasta dishes."**

**Erik Ofgang**, *Connecticut Magazine*

**Bricco**, Glastonbury and West Hartford  
**Rustica**, Chester  
**Viron Rondo Osteria**, Cheshire  
**Goodfellas**, New Haven  
**Aranci 67**, Wilton  
**L'Orcio**, New Haven  
**Bread and Water**, Middletown  
**Roma**, Oakville  
**Cafe Silvium**, Stamford  
**Salute**, Hartford

Best **AMERICAN**

**Firebox**, Hartford  
**West Street Grill**, Litchfield  
**CHAR**, Greenwich  
**The Schoolhouse at Cannondale**, Wilton  
**Match**, Norwalk  
**Millwright's**, Simsbury  
**Metro Bis**, Simsbury  
**Zinc**, New Haven

Best **AMERICAN**  
**West Street Grill**  
 Litchfield

**"The famous faces you see at this stylish bastion of American cuisine par excellence in historic Litchfield Center are just the icing on the experience. Start with the legendary Parmesan aioli peasant bread, move on to something like pan-seared Irish salmon, banter with owners James O'Shea and Charles Kafferman — and by the time you leave you'll be inspired to do something bold to live up to the delicious experience you've enjoyed."**

**Douglas P. Clement**  
*Edible Nutmeg food writer*

**South End**, New Canaan  
**River Tavern**, Chester  
**Roots Down**, Woodstock  
**The Cottage**, Westport  
**Carol Peck's Good News Cafe**, Woodbury  
**Elm**, New Canaan

## THE EXPERTS

**PATRICIA BROOKS** is a longtime journalist, author of three cookbooks and 24 other books. She wrote hundreds of magazine articles for *Bon Appetit*, *Travel & Leisure* and numerous other national publications and restaurant reviews for *The New York Times'* Connecticut section from 1977 to August 2016. She prides herself on never missing a deadline.



PHOTO BY CATHERINE BROOKS

**CHEF PLUM** is a graduate of The Culinary Institute of America with more than 18 years of culinary experience. He has been featured on the Food Network, ABC's *The Taste*, eHow.com and elsewhere. He is host and producer of *Edible Nutmeg's On the Road*, which originated as a web series and debuted in November on WCTX.



**DONNA CHRISTOPHER** is a content curator for online community news outfit Daily Voice. An award-winning journalist, she has been a reporter of personal injury law and staff writer at a daily newspaper, covering general assignments and restaurant reviews. Her "Reviewing What's Amusing" blog covers the restaurant scene in Fairfield County and New York City.



**ALYCIA CHROSNAK** is a food and travel writer and the founder of CTEatsOut.com, your guide to the best eats in the state.





Best **FRENCH**

## Luc's Café Ridgefield

**"Tables spaced comfortably apart from one another, and a lively bar area, make you feel welcome.**

**But mainly, you'll find outstanding French food that is not too expensive."**

**Donna Christopher, Daily Voice**

### Best **FRENCH**

**Union League Cafe**, New Haven

**Luc's Café**, Ridgefield

**Thomas Henkelmann**, Greenwich

**Da Pietro**, Westport

**Le Petit Café**, Branford

**Bernard's**, Ridgefield

**Àvert Brasserie**, West Hartford

Best **LATIN AMERICAN/  
SPANISH**

## Rubamba New Haven

**"Small place offers a fusion of flavors from Mexico, Venezuela and Colombia. The arepas are my favorite, with a bed of sweet corn cake topped by a choice of savory meats. It's where my daughter and I go on our special days downtown."**

**Scott Griffin, journalist and professor**

### Best **LATIN AMERICAN/SPANISH**

**Iguanas Ranas Taqueria**, Middletown

**Brasitas**, Stamford and Norwalk

**Valencia Lucheria**, Norwalk

**Baja's**, Orange

**Casa Villa**, Stamford

**Besito**, West Hartford

**Mezon**, Danbury

**Olea**, New Haven

**Monte Alban**, Hartford

**Barracuda**, New Haven

**Ceviche**, Middlebury

**Crave**, Ansonia

**Rubamba**, New Haven

### Best **MEXICAN**

**Sayulita**, South Glastonbury

**Bodega**, Fairfield

**Bartaco**, Westport

**Mexicali Rose**, Newtown

**El Rancho**, Danbury

**Rincón Taqueria**, Norwalk

**Besito**, West Hartford

## Best Restaurants 2017 EXPERTS' PICKS

best **VIETNAMESE**  
WINNER

## Mecha Noodle Bar New Haven, Norwalk & New Fairfield

### Best **INDIAN**

**Thali**, New Haven, New Canaan and Ridgefield

**Chaat House**, West Haven

**Coromandel Cuisine**, Newtown, Darien, Orange, Southport and Stamford

**Tikkaway Grill**, New Haven

**Amba Vilas Palace**, Danbury

**India**, New Canaan

**Kolam**, Newtown

**Haveli India**, Middletown

**Utsav**, Vernon

**House of Naan**, New Haven

Best **INDIAN**

## Thali New Haven, New Canaan and Ridgefield

**"Don't let the unusual façade fool you, this is some seriously excellent Indian food. Thali serves a wide range of traditional curries and inventive cocktails. Their buffet brunch also can't be beat."**

**Adeline Crites-Moore**

*Adeline Jessica Social Media*

### Best **MIDDLE EASTERN/ MEDITERRANEAN**

**Kibberia**, Danbury

**Sesame Seed Restaurant**, Danbury

**The Fez**, Stamford

**Saray**, West Haven

**Sultan's Turkish**, Waterbury

**Layla's**, Fairfield and Stamford

**Mamoun's**, New Haven

**Olivia on Main**, Bethlehem

### Best **CHINESE**

**Clinton's Taste of China**, Clinton

**New Wok**, Newtown

**China Pavilion**, Orange

**Great Taste**, New Britain

**Shu Restaurant**, Fairfield

**Black Bamboo**, West Hartford

**Junzi Kitchen**, New Haven

### Best **KOREAN**

**Midori**, Hamden

**Edo II**, Danbury

**Seoul BBQ & Sushi**, New Britain

**Pick and Mix**, Avon

### Best **JAPANESE**

**Kawa Ni**, Westport

**Ki Asian Bistro**, Danbury

**Toro**, Newtown





**Sushi Red**, Plainville  
**Midnight Ramen**, New Haven

### Best JAPANESE

## Kawa Ni Westport

**"The foundations are Japanese, but chef Jeff Taibe allows some pan-Asian leeway. Small plates are always an option because drinks flow quickly at this izakaya-style pub, and the cocktails are some of the best in the state."**

James Gribbon, *CTBites.com*

### Best SUSHI

**Miya's Sushi**, New Haven  
**Toro**, Newtown  
**Yokohama**, New Milford  
**Kotobuki**, Stamford  
**Shiki Hana**, Fairfield  
**Pink Sumo Sushi & Sake Café**, Westport  
**Ichiro**, Danbury  
**Sushi Red**, Plainville  
**Murasaki**, West Hartford  
**Mannen Japanese Restaurant**, Ridgefield  
**Ki Asian Bistro**, Danbury  
**Daiko Japanese Restaurant**  
**& Jerry-San's Sushi Bar**, West Haven

### Best VIETNAMESE

**Nom-eez**, Bridgeport  
**The Good Elephant**, Essex  
**Pho Saigon**, Bridgeport  
**Mecha Noodle Bar**, New Haven, Norwalk and Fairfield  
**Pho Vietnam**, Danbury  
**Pho 501**, East Hartford

### Best THAI

## Thai Spice Norwalk

**"I wouldn't have found this storefront restaurant if two girls who grew up an hour north of Bangkok hadn't demanded I try it. Our palates varied in education, but agreed on the bursting flavors."**

James Gribbon, *CTBites.com*

### Best THAI

**Som Siam**, Old Saybrook  
**Thai Berry**, Monroe  
**Thai Spice**, Norwalk  
**Thai Awesome**, Hamden  
**The Blue Elephant Trail**, West Hartford  
**Thai Delight**, Newtown

### Best PUB GRUB

**Little Barn**, Westport  
**Bidwell Tavern**, Coventry  
**The Hideaway**, Ridgefield  
**Engine Room**, Mystic  
**Republic**, Bloomfield  
**Donahue's**, Madison  
**Blind Rhino**, Norwalk  
**Little Pub**, Ridgefield, Wilton, Greenwich and Fairfield  
**Corner Pug**, West Hartford  
**Moxie**, Madison  
**Liberty Rock Tavern**, Milford  
**The Spread**, Norwalk  
**Rooster Co.**, Newington  
**The White Horse Pub**, New Preston

### Best PUB GRUB

## Liberty Rock Tavern, Milford

**"Grab a beer and enjoy some of the best bar food in the state. The fried chicken sandwich might be the best sandwich in the state."**

Jeff "JFood" Schlesinger, *CTBites.com*

### DOUGLAS P. CLEMENT

is a veteran, award-winning journalist who was formerly executive editor of *The Litchfield County Times* publishing group, and senior editor and digital editor of *Connecticut Magazine*.



More recently he has been writing about arts and culture for *The New York Times*, and food for *Edible Nutmeg*, in addition to working for private clients as the principal of Boardwalk Media + Communications.

**JAMES GRIBBON** is a semi-aquatic mammal native to Connecticut. He has written about

autosports for Jalopnik and The Truth About Cars, and is a columnist for CTBites, which has made the mistake of paying him to write about beer and food.



PHOTO BY RENATO GHIO

### JEFF "JFOOD" SCHLESINGER

is a partner at CTBites, and writes reviews throughout southwest Connecticut, plus an annual hamburgers review. Prior to that, he was Connecticut's hamburger reviewer for Eater.



com and contributed to the website Chowhound. He shares his love of food with his wife and two daughters.

### SHELLEY LAWRENCE KIRKWOOD

is an experimental home cook, a fine art and editorial photographer, a mom, and outdoor enthusiast.

She began food writing at alternative weeklies, including the *Valley*



*Advocate* and *Hartford Advocate*, and *Creative Loafing Atlanta*. More recently, she has written about food for *Art Papers* magazine, *The Boston Globe* and *Connecticut Magazine*.



# Best Restaurants 2017 EXPERTS' PICKS



## best FOOD TRUCK WINNER Topsy Cones, Stratford

### Best ROAD FOOD

**Heibeck's Stand**, Ridgefield  
**Danny's**, Stratford  
**Los Garcias Mexican Fusion**, Waterbury  
**Botsford Drive-In**, Newtown  
**Goldburgers**, Newington  
**Ted's Restaurant**, Meriden  
**Rawley's Drive-In**, Fairfield  
**Lake Zoar Drive-In**, Monroe

### Best FOOD TRUCK

**Rice and Beans**, Bethel  
**Chef Brody's Bahn Mi**, New Haven  
**Caseus Cheese Truck**, New Haven  
**CT Streatery**, New Milford

### Best FOOD TRUCK

## HAPA, Stamford

**"Chris Gonzales is serving not only the best food from a truck, but his food would rank as some of the best out of a restaurant."**

Jeff "JFood" Schlesinger, *CTBites.com*

**HAPA**, Stamford  
**Nosh Hound**, Stamford  
**Green Grunion**, Danbury  
**Meat Truck**, New Haven  
**Topsy Cones**, Stratford  
**Munchies**, New London  
**The Local Meatball**, Fairfield

**El Camion**, Woodbury  
**Melt Mobile**, Stamford

### Best DELI

**Sierra Deli and Grill**, Norwalk  
**O'Neil's Sandwich and Coffee Bar**, Bethel  
**Rye Brook Deli**, Stamford  
**Sapori D'Italia**, Hamden  
**Liuzzi Gourmet**, North Haven  
**Vinny's Deli**, Wallingford  
**Rein's Deli**, Vernon  
**Nardelli's**, Naugatuck  
**Connecticut Sandwich Co.**, New Canaan  
**Kensington Market**, Berlin  
**A&S Italian Fine Foods**, Fairfield  
**Soup Thyme**, Monroe

### Best BEER BAR

**Local**, Norwalk  
**Eli Cannon's Tap Room**, Middletown  
**Engine Room**, Mystic  
**Coalhouse Pizza**, Stamford  
**Willimantic Brewing Co.**, Willimantic  
**Prime 16**, New Haven and Orange  
**MiKro**, Hamden  
**Barcade**, New Haven  
**Cask Republic**, Stamford, Norwalk and New Haven  
**Blind Rhino**, Norwalk  
**The Hops Co.**, Derby  
**My Place**, Newtown

**At the Corner**, Litchfield  
**J. Timothy's Taverne**, Plainville

### Best COCKTAILS

## Little River Restoratives Hartford

**"Chris and Patrick managed to make a bar feel like a speakeasy and yet be unpretentious at the same time. They've made it a community gathering space through the numerous events they've held, and you can be guaranteed that every time you step foot in there you will be sipping on a killer cocktail."**

Alcya Chrosniak, *CTEatsOut.com*

### Best COCKTAILS

**116 Crown**, New Haven  
**Ordinary**, New Haven  
**Match**, Norwalk  
**ON20**, Hartford  
**Bailey's Backyard**, Ridgefield  
**Geronimo**, New Haven and Fairfield  
**Elm City Social**, New Haven  
**The Cottage**, Plainville  
**Little River Restoratives**, Hartford  
**Espresso Neat**, Darien and Westport



### Best **BARBECUE**

## Hoodoo Brown BBQ Ridgefield

**"If Hoodoo Brown were on Tinder, I'd swipe right all day long. I'd actually buy a second iPhone just so I could double my chances of having a date with them."**

**Ken Tuccio**

*Welcome To Connecticut podcast host*

### Best **BARBECUE**

**Bear's Smokehouse Barbecue**, Hartford  
**Walrus + Carpenter**, Bridgeport  
**The Cookhouse**, New Milford  
**Chester's Barbecue**, Groton and Clinton  
**Hoodoo Brown BBQ**, Ridgefield  
**Smokin' with Chris**, Southington  
**The Stand**, Branford  
**Ricky D's Rib Shack**, New Haven  
**Taino Smokehouse**, Middletown

### Best **BARBECUE**

## Taino Smokehouse Middletown

**"Tucked next to a large hardware store, this restaurant doesn't look like much. There's only a small number of indoor tables at this location, but don't let that fool you. Taino is pumping out high-quality barbecue. The meat is tender and spicy courtesy of the restaurant's barbecue sauce. Can't get a table inside? Pick it up and take it home. That's what those in the know do."**

**Kate Hartman**

*formerly of Connecticut Magazine*

### Best **BURGERS**

**Bareburger**, Ridgefield  
**Prime Burger**, Norwalk  
**Haywire**, Westbrook  
**Burgers, Shakes, and Fries**, Darien and Greenwich  
**Prime 16**, New Haven and Orange  
**Louie's Lunch**, New Haven  
**Ted's Restaurant**, Meriden

### Best **DESSERTS**

## Marjolaine Pastry Shop, New Haven

**"If you're driving along Interstate 91 between Exits 3 and 4 in the morning and you smell something wonderful, it's the croissants baking at this State Street staple. The plain croissant — no butter, no jam — is reason enough to visit, but there are many other baked delights to make you drool."**

**Scott Griffin**, *journalist and professor*

**Goldburgers**, Newington  
**Bobby's Bodacious Burgers**, Mohegan Sun  
**Max Burger**, West Hartford  
**B Restaurant Group**, multiple locations

### Best **STEAK**

**The Capital Grille**, Stamford and Hartford  
**David Burke Prime**, Foxwoods  
**J. Gilbert's**, Glastonbury  
**Fleming's Prime Steakhouse**, West Hartford  
**Joseph's Steakhouse**, Bridgeport  
**Washington Prime**, Norwalk  
**Michael Jordan's Steak House**, Mohegan Sun  
**Prime**, Stamford

### Best **TAPAS**

**Barcelona**, Fairfield, New Haven, Stamford and West Hartford  
**Ibiza**, Hamden and Danbury  
**Olea**, New Haven  
**Costa del Sol**, Hartford  
**Majorca**, Hartford  
**El Segundo**, Norwalk  
**Mezon**, Danbury

### Most **ROMANTIC**

**The Schoolhouse at Cannondale**, Wilton  
**ON20**, Hartford  
**Le Petit Café**, Branford  
**Artisan**, Southport  
**The Restaurant at Winvian Farm**, Morris  
**Vue 24**, Foxwoods  
**Union League Cafe**, New Haven  
**Golden Lamb Buttery**, Brooklyn  
**Bernard's**, Ridgefield

### Best **DESSERTS**

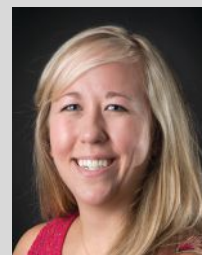
**The Schoolhouse at Cannondale**, Wilton  
**The Pantry**, Washington Depot  
**Community Table**, Washington  
**L'escale**, Greenwich  
**Vespa**, Westport  
**Àvert Brasserie**, West Hartford  
**Match**, Norwalk  
**Mill Street**, Greenwich  
**Flatbread Company**, Canton  
**Aranci 67**, Wilton  
**Marjolaine Pastry Shop**, New Haven

**SCOTT GRIFFIN** is an award-winning journalist and adjunct professor at Naugatuck Valley Community College. In another life, he owned and operated a Hamden restaurant that specialized in the Southern fusion of foods he grew up enjoying in the Florida Panhandle.



**KATE HARTMAN** is the assistant director of communications at Millersville University in Pennsylvania.

Before that, Hartman was a writer and content curator at *Connecticut Magazine* for 2½ years, during which she tasted a wide variety of what the Connecticut food scene has to offer.



### **ADELINE CRITES-MOORE**

began her career in the food world as a blogger before founding her own social media company, Adeline Jessica Social Media. Now, in addition to working with her clients in the hospitality industry, she manages all social media for D'Artagnan, a leading purveyor of humanely raised, organic specialty meats and foie gras, servicing the country's top restaurants and home chefs.



**ROBERT RABINE** is a life-long hospitality professional and the former owner of Café Routier in Westbrook. He is now the food and beverage columnist for *ShoreLine Times*, and is a contributor to *The Daily Meal*, *New Haven Register* and *Connecticut Magazine*.





# Best Restaurants 2017 EXPERTS' PICKS



READ MCKENDREE PHOTOGRAPHY

## Best **BREAKFAST**

**Chip's Family Restaurant**, Trumbull,  
Fairfield, Orange, Wethersfield and Southbury

## Best **BREAKFAST**

### **Cristy's, Westbrook**

**"Homemade corned beef hash to die for. Huge, fluffy pancakes in dozens of varieties are downright delicious. Be prepared to wait in line."**

**Robert Rabine**

*food and beverage columnist*

**Cristy's**, Westbrook

**King's**, Newtown

**The Breakfast Nook**, New Haven

**Lakeside Diner**, Stamford

**O'Rourke's**, Middletown

**Josie's Corner**, Kensington

**Dottie's Diner**, Woodbury

**Laurel Diner**, Southbury

**Arethusa a mano**, Bantam

## Best **BRUNCH**

**Mama's Boy**, Norwalk

**Fresh Salt at Saybrook Point Inn & Spa**,  
Old Saybrook

**Bella's Café**, New Haven

**Apricots**, Farmington

**Firebox**, Hartford

**Heirloom**, New Haven

**Geronimo**, Southport

**Lena's Cafe & Confections**, New Haven

**Engine Room**, Mystic

**GW Tavern**, Washington

## Best **VEGETARIAN/VEGAN**

**Heirloom Food Co.**, Danielson

## Best **BRUNCH**

### **Engine Room Mystic**

**"Brunch includes 'Beermosas' (don't knock it till you try it), custom and build-your-own Bloody Marys, and a handful of libations compelling enough to take you back off the wagon after a night out. The food menu offers a perfect balance of sweet and savory, plus the benefit of smoky BBQ. My favorite is the Benedict, which includes brisket and sweet cornbread, but don't miss the sticky, bourbon-maple glazed cinnamon-pecan buns."**

**Shelley Lawrence Kirkwood**, *food writer*

**Claire's Corner Copia**, New Haven

**Hidden Valley Eatery**, Washington Depot





best for  
**OVERALL  
EXCELLENCE,  
OUTDOOR  
DINING  
& SEAFOOD  
WINNER  
Oyster Club  
Mystic**

**It's Only Natural Restaurant**, Middletown  
**G-Zen**, Branford  
**Bloodroot**, Bridgeport  
**Organic Market**, Westport  
**Shoreline Diner**, Guilford  
**The Lime**, Norwalk

**Best OUTDOOR DINING**

**Fresh Salt at Saybrook Point Inn & Spa**,  
Old Saybrook  
**Hopkins Inn**, Warren  
**Morning Glory Cafe**, Old Lyme  
**Paloma**, Stamford  
**L'escale**, Greenwich  
**L'Orcio**, New Haven  
**The Wharf at Madison Beach Hotel**,  
Madison  
**Lake View**, Coventry  
**Red 36**, Mystic  
**The White Horse Pub**, New Preston

**Oyster Club**, Mystic  
**The Blue Oar**, Haddam  
**Bartaco**, Westport  
**Cafe Flo**, Old Lyme  
**The Place**, Guilford

**Best HIDDEN GEM**

**Mothership Bakery  
& Cafe, Danbury**

**"In late November when the Mothership opened a second location in downtown Danbury, more people learned what fans of this family bakery already knew: the Mothership is awesome. From pies and other delectable pastries to a wide range of breakfast and lunch options, this is one ship you'll want to board again and again."**

**Erik Ofgang**, *Connecticut Magazine*

**Best HIDDEN GEM**

**Staropolska**, New Britain  
**RSVP**, West Cornwall  
**Lalibela Ethiopian Restaurant**, New Haven  
**Four Roosevelt**, Mystic  
**Ecco Rooftop Eatery**, Bethel  
**Cafe Flo**, Old Lyme  
**Rincón Taqueria**, Norwalk  
**Magee's Curbside**, Stamford  
**Mothership Bakery & Cafe**, Danbury  
**New Fairfield Market**, New Fairfield  
**Sweet Evalina's Stand**, Woodstock  
**Rudy's Restaurant and Bar**, New Haven  
**Teff**, Stamford

**Best HIDDEN GEM**

**Rudy's Restaurant  
and Bar  
New Haven**

**"This bar and restaurant is popular with college students, and it's easy to see why. Burgers and fries are a classic combination, but Rudy's takes it to another level with their authentic, crispy Belgian fries served with a variety of delectable sauces, from smoked ketchup to honey mustard to samurai. Wash it all down with a beer from the bar's draft list. This place is more than just a burger joint."**

**Kate Hartman**

*formerly of Connecticut Magazine*

**ERIK OFGANG** is a food reviewer and senior writer at *Connecticut Magazine*, and the author of *Buzzed: Beers, Booze, & Coffee Brews — Where to Enjoy the Best Craft Beverages in New England*. He has previously contributed to *The Associated Press*, *Tablet Magazine* and *Westchester Magazine*, and teaches journalism at Mercy College in New York and in Western Connecticut State University's MFA program.



**ALBERT YURAVICH** is the editor in chief of *Connecticut Magazine*. When he's not feeding his wanderlust as an amateur world traveler and looking for superb cheap eats, he's an aspiring home cook, specializing in slow-cooker recipes.



**GARY STOLLER** of Newtown publishes a consumer travel website, *ShortEscapes.net*, that takes people to scenic, relatively unknown destinations with unique history. He was a founding journalist of *Conde Nast Traveler* magazine and an award-winning *USA Today* investigative travel editor for 17 years.



**KEN TUCCIO** is the host of the *Welcome To Connecticut* podcast, and in January 2017 he will begin hosting *The Local Drinking Show*, a documentary program covering drinking culture, on WTNH News Channel 8. He is also the creator and promoter of several live events across the state, including SoNo Bowl, The Connecticut Blind Beer Awards and The Hakuna Matata Acoustic Music Festival.





# Best Restaurants 2017 EXPERTS' PICKS



best **PIZZA**  
WINNER

**Brick + Wood, Fairfield**

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## Best **CHEAP EATS**

**Don Carmelo's Mexican Grill**, Norwalk  
**Jack Rabbits**, Old Saybrook

## Best **CHEAP EATS**

### **Atticus, New Haven**

"It's difficult to categorize this combination restaurant/cafe/bookstore, but it has been one of my favorites for years. It's in the 'cheap eats' category only because it's a relatively inexpensive place to get a really good meal. Sandwiches, entrées, soups, desserts, bread. Nothing less than delicious."

**Scott Griffin**, *journalist and professor*

**Townhouse Diner**, Hamden  
**Mexicali Rose**, Newtown  
**Junzi Kitchen**, New Haven  
**Perk on Main**, Durham  
**Atticus**, New Haven

## Best **CHICKEN WINGS**

**Eli Cannon's Tap Room**, Middletown

## Best **CHICKEN WINGS**

### **My Place, Newtown**

"My Place restaurant buffalo soldier wings. As a judge for the New York Best Wings Festival and Time Out Wing Fest, I can say in my expert opinion, these wings are the jam!"

**Chef Plum**

**Dew Drop Inn**, Derby

**J. Timothy's Tavern**, Plainville

**Mikro**, Hamden

**Hoodoo Brown BBQ**, Ridgefield

**Archie Moore's**, New Haven, Fairfield, Milford, Wallingford and Derby

**My Place**, Newtown

## Best **PIZZA**

### **Canton Flatbread Company, Canton**

"The menu is simple, but all three courses — salad, flatbread and dessert — are right on the money. The creative flatbreads compel you to overeat, and the warm brownie with graham cracker ice cream makes you happy to pay the check."

**Gary Stoller**, *Shortescapes.net*

## Best **PIZZA**

**BAR**, New Haven

**BuFalina**, Guilford

**Sally's Apizza**, New Haven

**Locali**, New Canaan

**Modern Apizza**, New Haven

**Stanziano's**, Danbury

**Camille's Wood Fired Pizza**, Tolland

**Da Legna**, New Haven

**Brick + Wood**, Fairfield

**Mondo**, Middletown

**Frank Pepe Pizzeria Napoletana**, New Haven and other locations

## Best **PIZZA**

### **Letizia's, Norwalk**

"Letizia's is a tiny little spot on Maine Avenue in Norwalk, and the pie they serve will make your tastebuds think everything else is from the frozen food aisle in your local supermarket. They're the pizza equivalent of a band that hasn't been discovered yet. They're crushing it every night, while you're sitting on Spotify listening to Nickelback."

**Ken Tuccio**

*Welcome To Connecticut podcast host*

**Canton Flatbread Company**, Canton  
**Letizia's**, Norwalk

## Best **SEAFOOD**

**Fresh Salt at Saybrook Point Inn & Spa**, Old Saybrook

**F.I.S.H.**, Stamford

**Oyster Club**, Mystic

**Max's Oyster Bar**, West Hartford

**Stowe's**, West Haven

**Muse by Jonathan Cartwright**, Washington

**S&P Oyster Co.**, Mystic

**Acqua**, Westport

**The Whelk**, Westport

**Lenny and Joe's Fish Tale**, Madison, New Haven and Westbrook

**The Clam Castle**, Madison

**Shell & Bones**, New Haven

**Liv's Oyster Bar**, Old Saybrook





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# CFA Society Hartford

## **What is a Chartered Financial Analyst or “CFA Charterholder”?**

The Chartered Financial Analyst (CFA®) designation is the most respected and recognized graduate-level investment credential in the world. Earning a CFA designation demonstrates a commitment to professional ethics and expertise with the broad range of skills needed for competitive careers in the investment profession.

The CFA Society Hartford is a member society of the CFA Institute ([www.cfainstitute.org](http://www.cfainstitute.org)), a global association of investment professionals that sets the standard for professional excellence and administers the CFA Program of study.

Established in 1963, the CFA Program bridges academic theory, industry practice, and ethical and professional standards to provide a strong foundation of advanced investment analysis and real-world portfolio management skills. The CFA Program is for serious investment professionals. This credential is widely held by investment analysts who work on Wall Street. Completing the Program requires passing three levels of rigorous exams (6 hours each), demonstrating four years of professional investment experience, and committing to abide by a strong code of ethics. About 1 out of 5 who start the CFA Program successfully pass all three exam levels and fulfill the requirements to become a CFA Charterholder. Those who accomplish the challenge to become a CFA Charterholder earn the lasting respect of peers, employers, and clients all around the world. The CFA Program is recognized worldwide for its high standards of ethics and respect for compliance, which are highly valued by hiring firms. Those hired without the designation are often required to attain it.

## **What is the CFA Society Hartford?**

The CFA Society Hartford is a non-profit volunteer-run association of finance/investment professionals from the Hartford, New Haven, and Springfield areas. A large portion of members are investment analysts or portfolio managers and either invest money for large local financial institutions (insurance companies and banks), corporate pension funds/endowments, or for individuals (personal retirement and non-retirement assets).

Founded in 1952, and with over 700 members employed at over 175 different firms, the CFA Society Hartford is among the oldest (#17) and largest (#17) of the local CFA Societies. Its mission is to lead the local financial community by fostering excellence in ethics, education, and community engagement. The

Society engages in various activities for the benefit of its members, local students, and local charities.

You do not need to be a CFA Charterholder to be a member of a local society (about 5% of the Hartford members do not have the CFA Charter). Anyone interested in finance and investments is welcome to join and/or attend events. The CFA Society Hartford is best known for its monthly speaker series (investment experts from around the country are invited to speak on a topic of interest) and its Annual Forecast Dinner, a premier networking event for the finance and investment community, held at the CT Convention Center every January.

The CFA Society Hartford also engages with local college and graduate students through their sponsorship of the CFA Institute Research Challenge\*, career panels at area colleges and helps students/members prepare for the series of three CFA exams.

The CFA Society Hartford also gives back to the community through financial literacy at Hartford Schools by partnering with Junior Achievement, and as title sponsor of a 5K run in Bushnell Park in August for the benefit of a local charity. To become a member, join our mailing list, or for more information, please go to our website ([www.hartfordcfa.org](http://www.hartfordcfa.org)) or contact Rebecca Taylor at [administrator@hartfordcfa.org](mailto:administrator@hartfordcfa.org).

*\*The CFA Institute Research Challenge is a worldwide intercollegiate competition where students work with local area financial professionals and faculty advisors to develop an equity analysis and investment recommendation on a publicly-traded company chosen by the local CFA Society. Teams from 1000 schools around the world (70 countries) compete at the local level with 100 teams from 50 countries going on to compete in the world regional competition and ultimately 4 teams compete to become the winner of the Global Research Challenge (\$10,000 grand prize). In 2016, a team of undergraduates from UConn won our local challenge and went on to compete at the world regionals in Chicago presenting their analysis of the Barnes Group. The Barnes Group, founded in 1857, is a CT manufacturing Company that has adapted from a small family-owned business into an international industrial and aerospace manufacturer with an equity market capitalization of \$2.2 billion (ticker: “B”).*







# THE PEAK OF COURAGE



**Connecticut Airman John Chapman was left for dead on an Afghan peak in 2002. Now, new evidence appears to show he fought on alone and outnumbered against impossible odds before his death. Will it result in the Medal of Honor?**

BY ERIK OFGANG

**U**NDER HEAVY FIRE, John Chapman charged off the ramp of a Chinook helicopter, tailing his team leader Britt “Slab” Slabinski. Just off the ramp, Slabinski fell, tripped up by the thigh-deep snow that covered the ground. Chapman pushed ahead of him on the Afghan mountaintop, charging into the cold, dark night. As he ran, he fired his M4 automatic at a well-fortified enemy.

A member of the Air Force’s 24th Special Tactics Squadron, Chapman, 36, was a technical sergeant embedded with a SEAL Team 6 reconnaissance team. A combat controller, he manned a long-distance radio and was tasked with calling in and coordinating air strikes on missions with SEALs and other special operations forces on covert missions. Ordinarily, rather than fire his weapon, his primary job would be to man his radio and call in air support, but this was no ordinary mission.

It was March 2002 and the chopper had brought the Windsor Locks native and five members of SEAL Team 6 to this remote Afghanistan mountaintop to rescue their teammate, Petty Officer First Class Neil C. Roberts. The SEAL had been left stranded after falling out of a helicopter while the team had attempted to take the mountaintop earlier in the night.

Splitting into three pairs, the six-man team began assaulting the high ground to the north of the ridge where two enemy fighters had taken cover behind a large rock and tree. Chapman was paired with Slabinski, who had fallen, putting Chapman in the lead. Chapman and Slabinski killed two enemy fighters in a makeshift bunker near the tree. But as the U.S. fighters approached the bunker, they were assaulted by a barrage of bullets from another bunker nearby. One of these bullets hit Chapman, who fell about six feet to Slabinski’s right. Looking at him with night-vision goggles, Slabinski could see an aiming laser from Chapman’s rifle moving about as he breathed.

The team was under heavy machine-gun fire with limited cover, and two other SEALs under Slabinski’s command had already been hit. Slabinski knew they needed to get away, and fast. Calling a retreat, he looked back at Chapman and saw the laser was no longer moving. He climbed over Chapman, getting no response, and then joined the rest of the team as they literally slid down the slope



away from the enemy. Slabinski didn't have time to check for Chapman's pulse, but was nearly certain one of his Air Force brethren was dead.

Shortly after this desperate retreat, murky footage from a Predator drone monitoring the mountaintop showed an individual firing from bunker one, near where Chapman had been thought killed. This individual fought fiercely for more than an hour after the SEAL team left.

There has long been speculation that the person who continued the fight was Chapman. But there have been skeptics. In the 2006 book about the battle, *Roberts Ridge*, author Malcolm MacPherson called the theory the fighter was Chapman the "Lazarus syndrome" and dismissed it as people wanting to see "what they believed to be true — indeed what they needed to be true."

The theory MacPherson favored was that it was a friendly-fire incident between al-Qaida forces. But now, 14 years after Chapman became the first Connecticut native to die in the conflict in Afghanistan, new analysis of the drone and other aerial footage of the battle using cutting-edge, image-analysis technology has led Air Force officials to conclude it was Chapman who continued to fight. The heroic final moments of his life have spurred the Air Force secretary and a group of congressmen led by Sen. Richard Blumenthal to push for posthumously awarding Chapman the Medal of Honor, the military's highest decoration.

### 'DO THE RIGHT THING...'

Chapman grew up in Windsor Locks and was one of four children. His sister, Lori Longfritz, who was 1½ years older, says her younger brother always lifted everyone's spirits. "Of the four of us kids he was the clown of the family," she recalls. "He had a way about him that was easygoing. He liked to play jokes, he liked to mess around."

When they were around 11 or 12, their father caught Lori, her sister and John jumping on the beds. As punishment he made them jump up and down on the living room floor until their mother got back from the grocery store. His sisters were upset, but John, in an if-life-hands-you-lemons-make-lemonade moment, decided to roll with the punishment and had a ball jumping up and down on the living-room floor. "My sister and I were about ready to cry, and John was just jumping away laughing."

In addition to his sense of humor, John was genuinely kind. "The old saying, 'Do the right thing, even when no one's watching,' that's how he was," Longfritz says.

A child in the neighborhood was paralyzed below the waist and had intellectual disabilities. Many an afternoon as other kids played outside, John, at about



Tech Sgt. Chapman PHOTO COURTESY OF CHAPMAN'S FAMILY

the age of 12, would be inside with the neighbor helping her color. "I didn't do that very often. John would just do it because he wanted to," Longfritz says. "Nobody's perfect, he had his scars, too, but, all in all, he was a really good person, always trying to do the right thing with humor and kindness."

### 'THIS IS NOT HOW WE WORK, REDUCING RISK TO ZERO'

Every mission has its risks. On March 3, 2002, when Mako 30, a SEAL Team 6 reconnaissance unit, was ordered behind enemy lines, the team's leader, Senior Chief Petty Officer Slabinski, felt the risks were manageable. He told MacPherson he figured the likelihood they would run into the enemy was "100 percent," but that "they would be in onesies or twosies or a small patrol of four guys." Besides, "this is not how we work, reducing risk to zero — otherwise send accountants up there."

Mako 30 had been ordered to establish an observation post on a 10,469-foot monster of a mountain called Takur Ghar. The peak overlooked the Shah-i-Kot Valley in the southeastern corner of Afghanistan. Hundreds of well-trained al-Qaida soldiers had holed up in the valley, some after escaping the U.S. bombardment of Tora Bora, where Osama bin Laden had famously eluded capture less than three months earlier.

Days before, the U.S. had launched its largest ground offensive of the war, called Operation Anaconda. It was designed to crush remaining al-Qaida forces and capture high-value al-Qaida targets, possibly even bin Laden, who some believed could be hiding in the valley. But the offensive was not going well. There had been a fatal friendly-fire incident, and the Afghan

militia the U.S. had been relying on for help had backed out. U.S. forces had encountered an enemy that was greater in number, better trained and more committed than expected.

Compounding these problems, the effectiveness of U.S. troops was hampered by a convoluted chain of command, and a lack of cohesion between soldiers from different branches of the armed forces. "Distracted by the looming possibility of war with Iraq and obsessed with not deploying so many forces to Afghanistan that the Americans might resemble an occupation force like the Soviet occupation force 15, 20 years earlier, the Pentagon chose not to deploy a cohesive division-size force into Afghanistan to conduct this operation," says Sean Naylor, author of *Not A Good Day to Die*, a detailed history of the operation. Naylor, who witnessed parts of Operation Anaconda firsthand while embedded with the 101st Airborne Division troops who fought in the battle, adds, "You didn't have a force where everyone was used to working with each other, and secondly you had a very small force particularly when it came to firepower."

From the peak of Takur Ghar, Mako 30 would be tasked with directing precision airstrikes in the valley below in the hopes of turning the tide of the engagement and making up for this lack of firepower.

Mako 30's combat controller was John "Chappy" Chapman from the Air Force. A combat controller's "weapon was his radio, which he worked like an orchestra conductor with his musicians to call in weapons-laden aircraft from the sky," writes MacPherson. Chappy always made sure the pilots he worked with played the right notes. "An F-15 pilot would tell Chapman what he was carrying, and Chapman used words to draw pictures for pilots of where to hit."

Chapman joined Slabinski's team in October 2001. At 36, he was the oldest team member and expressed doubts to Slabinski about his ability to keep up. The team leader told him he had nothing to worry about.

The plan was for the team to be transported by helicopter to a point more than 4,200 feet below Takur Ghar's peak. They would then move to the peak on foot. The team initially boarded a helicopter at Gardez, a small air base that served as the launching point for the operation. At about 11:41 p.m. on March 3, they were a mere nine minutes away from their insertion point when the mission was delayed because of a separate bombing run in the area.

They returned to Gardez, where the chopper began having engine problems. By the time a replacement helicopter was ready, Slabinski was told the earliest his team could be transported to the landing zone was 2:30 a.m., too late for the team



to be able to reach the peak by daylight. Slabinski recommended to his commander that the mission be delayed until the next night. Instead, the team's superiors began to formulate an alternate, riskier plan. Instead of climbing up the mountain on foot under cover of night, Slabinski, Chapman and their teammates would be inserted directly to the mountaintop. This violated a basic rule of reconnaissance, that a team should never infiltrate by helicopter at their observation post, because doing so lets the enemy know their location.

In *Not a Good Day to Die*, Naylor writes that inserting the SEALs onto Takur Ghar was something many involved in the operation felt could wait until the next night. However, there were some who were eager to get the SEALs into the fight as quickly as possible. Had Mako 30's SEAL commanders been in communication with Delta Force commanders, who had a better understanding of the Shah-i-Kot Valley, and believed it was likely that Takur Ghar was occupied by the enemy, the mission would almost certainly have been called off. Instead, Mako 30 was ordered to the top of Takur Ghar.

### 'FEARLESS'

At Windsor Locks High School, Chapman excelled as an athlete, playing on the soccer team and emerging as a star diver. While diving, he showed the boldness that would later serve him as a special operations soldier. Phil Devlin, a fellow Windsor Locks native and local military historian, saw Chapman dive years ago while Devlin was refereeing a state diving competition. "Some people say to be a diver, you have to be a little crazy, but I say you have to be a bit fearless," says Devlin, himself a former diver and diving coach. Chapman was certainly fearless.

This fearlessness, matched with an ability to endure pain, would have



Sgt. Chapman holds a young girl in Afghanistan in the winter of 2002. PHOTO COURTESY OF CHAPMAN'S FAMILY

Chapman practicing at the pool until his skin turned red like a lobster from the impact with the water at odd angles. "When you miss a dive you're gonna pay for it. He would keep at it until he got it right. That's pretty much what he did with everything," Longfritz says.

After high school, Chapman attended the University of Connecticut for a year, then dropped out. "It wasn't for him; he didn't like it," says his sister.

Growing up in Windsor Locks, Chapman didn't have to look far to be inspired by aircraft. The town is home to Bradley International Airport and its sister Air Force base, and the sound of planes taking off and landing is part of the soundtrack to life there. Chapman also had a lifelong fascination with exploration and science fiction. "He loved *Star Trek*, he loved *Battlestar Galactica*, he loved *Star Wars*," Longfritz says. Eventually, he succumbed to the siren song of the aircraft flying over his hometown and enlisted in the Air Force.

Longfritz says her parents supported her brother's decision, but "my mom was just like, 'Promise me you won't get into anything that's dangerous.' And he didn't, at first."

### 'GET US OUT OF HERE!'

Mako 30 boarded a helicopter and headed toward Takur Ghar a little before 3 a.m. on March 4.

There were reports that the peak was occupied by the enemy, but just before the chopper approached, an AC-130 gunship scanned the landing zone for potential enemy combatants and said it was secure.

As the black chopper began its final approach to the mountain, the crew saw footprints in the snow. Slabinski ordered

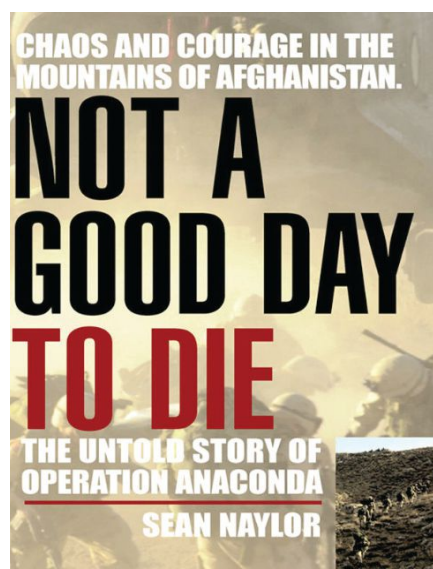
the craft to land.

Almost at that precise moment, 100 miles north in Bagram, a radio telephone officer (RTO) entered Mako 30's landing zone coordinates into his computer. The landing spot flashed on a digital map in front of a Delta Force officer whose name remains classified. He stared in disbelief. "There's no way; redo it," he ordered the RTO, not believing a reconnaissance team would risk landing on the peak.

As the RTO entered the coordinates, the helicopter settled into the three feet of snow atop Takur Ghar, the aircraft's rotors churning furiously in the thin mountain air. Chief Warrant Officer Al Mack, the pilot of the Chinook, cried over the intercom, "Team leader, you've got a DShK [Soviet heavy machine gun], unmanned, 1 o'clock." "Yeah, roger," Slabinski said. As the ramp started to fall, another crewman reported a donkey tied to a tree at 3 o'clock. The landing site the AC-130 had declared clear minutes earlier was teeming with signs of life.

Back at Bagram, with the landing coordinates confirmed, the frantic Delta officer grabbed the hand mike to call the team off. He was too late.

From the left side of the helicopter, crew members saw a bright orange flash of light. A rocket-propelled grenade slammed into the electrical compartment of the helicopter, wounding a crew member, knocking out several electrical components, and jamming the ramp in the down position. Bullets sprayed the aircraft, poking holes in the hydraulics. A fire started filling the cabin with acrid smoke. "Get us out of here!" Slabinski called over the intercom, aborting the landing. A chopper crew member near the back





called for Mack to get the craft airborne. "Pick it up! Pick it up! Go! Go! Go!"

Less than 45 seconds after landing, Mack began bringing the helicopter off the ground. As the chopper lifted, possibly misinterpreting the crew member's "Go! Go! Go!" shout as a command to get off the chopper, or possibly slipping as the chopper lurched, Petty Officer First Class Roberts, who was closest to the exit ramp and was not wearing a safety harness, moved toward the open ramp. A crew member tried to stop him but was restrained by his safety harness. The ramp was slick from leaking oil and hydraulic fluid. As Roberts got on it he slid, and was unable to get back into the chopper. Another crew member, the left rear gunner, tackled Roberts, hoping to keep him in the craft. He grabbed the 6-foot-2 SEAL by the ankle, but as the helicopter lurched, he lost his hold and both men slid off the ramp. The crew member's safety harness jerked taut after three feet, but an untethered Roberts fell about 10 feet onto the snowy ground.

The helicopter launched over the edge of the peak and off the mountaintop with the crew member dangling beneath it. Mack was desperately trying to fly the failing helicopter and was initially unaware of what happened in the back of the craft. When the crew member was pulled back inside and Mack learned Roberts had fallen out, he tried to take the chopper back to the

mountain for a rescue attempt.

But the helicopter's hydraulic system was failing, and without it the chopper couldn't fly. To keep the craft in the air, a crew member had to keep refilling the leaking hydraulic system, and Mack couldn't get enough control to turn back to Takur Ghar. As all thoughts of a rescue attempt vanished, Mack realized the chopper could not stay airborne for long.

### ONE IN 10

Chapman enlisted in the Air Force as a computer technician, but was not enthralled with the sedentary work the job entailed. He became fascinated by the promise of becoming a combat controller and transferred to Air Force's Special Operations Command. Though lesser known than their Special Ops counterparts in the Navy and Army such as the SEALs or Delta Force, the Air Force's special operations are equally as elite. Combat controller training is nearly two years long and among the most rigorous in the U.S. Armed Forces. Only about one in 10 who start the program graduate.

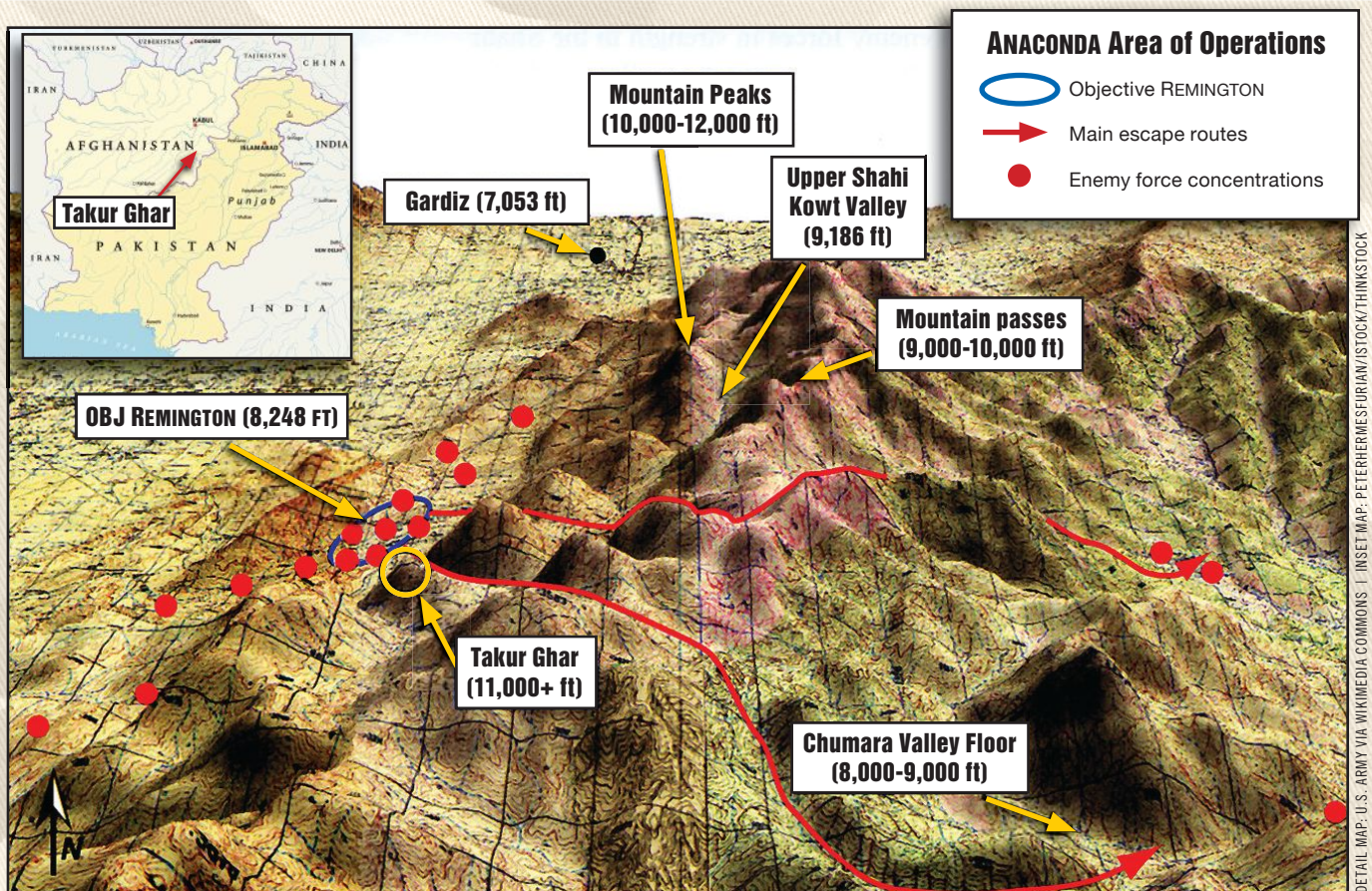
Chief Master Sgt. Michael West, a special tactics combat controller, says via email that he and Chapman signed on for "Air Force Combat Control about the same time and entered an 18-month training pipeline of some of the hardest military schools the Department of Defense had to offer. We endured months of physical fitness, military

SCUBA school, Army Static-line parachute training, USAF Air Traffic Control School, Army Military freefall school, SERE training and finally Combat Control School in Fayetteville, North Carolina. When we finally graduated the long pipeline, we were not just friends, we were brothers."

Two years after that training, West and Chapman were reunited at Kadena Air Base in Okinawa, Japan. "We traveled all over Southeast Asia as combat controllers, working in very isolated countries jumping, shooting, backpacking while training with our partner forces. When we were home, we barbecued on the weekends, talking about beer and cars. John and I had the same interests and a lot of our beer conversations migrated to cars and which ones were faster, meaner and more likely to wrap around a tree on a sharp turn."

Chapman took to the new work and met his future wife, Valerie, in the early 1990s while visiting friends in Pennsylvania. The couple lived in North Carolina near Pope Air Force Base and had two children, Brianna and Madison. "John was a great dad. He would come home from a long trip and immediately have on his father hat; feeding, bathing, reading and getting his girls ready for bed. They were his life, and he was very proud of them," West says.

Chapman could never talk to his family about the classified missions he went on. "We didn't really know exactly what he





# OPERATION ANACONDA: THE HUNT FOR AL-QAIDA AND THE TALIBAN

THE MILITARY ACTION THAT cost Connecticut native John Chapman his life was called Operation Anaconda and was one of the most ambitious undertaken in either the Afghanistan or Iraq wars. In the early winter of 2002, the CIA and special operations forces received intelligence that hundreds of al-Qaida forces had holed up in the Shah-i-Kot Valley in the southeastern corner of Afghanistan. U.S. operations in Afghanistan began in the aftermath of the terrorist attacks of 9/11. Early on, the U.S. relied primarily on Afghan ground forces supported by the airstrikes of the U.S. and their Western allies, as well as small numbers of special operations soldiers.

The strategy worked well in some respects. Kabul, Afghanistan's capital and largest city, fell to U.S.-supported Northern Alliance forces in mid-November 2001, sooner than anticipated. But the limits of the strategy were made clear in spectacular fashion that December when Osama bin Laden eluded Northern Alliance soldiers and survived a U.S. bombing campaign at the Battle of Tora Bora, escaping to tribal regions of Pakistan.

Some of the al-Qaida forces who had escaped Tora Bora made their way to the Shah-i-Kot Valley, and there was speculation that high-level members of al-Qaida could be there, even bin Laden himself. (Ultimately, it appears bin Laden was not in Shah-i-Kot, but some reports indicate al-Qaida's second-in-command, Ayman al-Zawahiri, may have been there and been wounded during Operation Anaconda before escaping.)

Allied Afghan forces would enter the valley from one end, while about 1,400 U.S. troops would be helicoptered into the opposite end, cutting off the enemy's retreat, surrounding and then figuratively strangling the al-Qaida militants like an anaconda strangles its prey.

But the operation was beset with problems. "The plan was based on a set of false premises," says Sean Naylor, author of *Not A Good Day to Die*, a detailed history of the operation. Naylor witnessed parts of Operation Anaconda firsthand while embedded with the 101st Airborne Division troops who fought in the battle. He says, "[You had] a failure to distinguish on the part of U.S. commanders and planners between the Taliban and al-Qaida. What the enemy was for them

in the Shah-i-Kot Valley was al-Qaida, who was more highly committed than the Taliban. They underestimated the size of the enemy force. They failed to anticipate that the al-Qaida forces would be occupying the high ground rather than the valley floor and they underestimated the al-Qaida fighters' willingness to fight."

Instead of desperate enemies ready to flee or surrender, U.S. forces encountered well-supplied, highly trained and dedicated al-Qaida members, many with combat experience, who had chosen the Shah-i-Kot — which translates as "Place of the King" — for good reason. For the last 2,000 years the valley had been the refuge of last resort for Afghan warriors. Some of history's greatest armies had met defeat there, including Alexander the Great in 330 B.C., the British in the 1800s and the Soviet Army in 1980.

The valley's mean altitude is 9,000 feet. At that height even elite soldiers quickly grew tired. Additionally, it was bitterly cold and there were several feet of snow on the ground. "The Shah-i-Kot Valley is one of the nastiest pieces of terrain on the face of the Earth. We were asking our soldiers to go into excruciatingly difficult terrain in just unimaginable weather," Gen. Franklin Hagenbeck, who led the operation, later recounted.

Near the start of the offensive in the early morning hours of March 2, Afghan allies and members of the special forces with them were attacked by a U.S. aircraft that mistook them for enemy troops. The friendly-fire incident killed Army Chief Warrant Officer Stanley Harriman and wounded several Afghans and other U.S. soldiers. This incident unnerved the Afghan forces, and when a U.S. aerial bombardment that morning ended up being much smaller than anticipated, they lost more faith in their U.S. allies. When resistance within the valley proved more stiff than anticipated, the Afghan forces withdrew from the fight.

Instead of serving in a support role, U.S. forces were now in the lead, and escape routes from the valley were less protected. This unexpected turn of events, paired with tense resistance from an enemy that had secured the high ground, meant more precise air support was necessary for success in the operation. It was at this point that Mako 30, Chapman's team, and another SEAL Team 6 reconnaissance outfit were ordered into the valley.

This was long before SEAL Team 6

became a household name in 2011 after members of the unit killed bin Laden. In 2002, no one would dispute that the unit was elite, but its specialty was maritime-related operations, and members of Team 6 were not trained as extensively in ground operations as their counterparts in the Army's Delta Force. "Team 6, which is part of Joint Special Operations Command back then, was no doubt composed of very brave men who had a huge belief in their own abilities. But like the rest of Joint Special Operations Command, like the rest of the U.S. Special Operations in general, at that point in the war they were not nearly as combat experienced as today's special operators," Naylor says. "Nor did Joint Special Operations Command have the institutional knowledge that it does today that has come from running hundreds and hundreds of missions around the world over the past 15 years."

Mako 30's attempt to set up an observation point at Takur Ghar proved unsuccessful, and the events that unfolded there were largely deemed to be a costly distraction. After the Takur Ghar incident, Operation Anaconda wore on for another two weeks, but the fighting was less eventful. In all, Chapman and several other U.S. servicemen lost their lives during the operation — seven fatalities, including Chapman's, occurred during the Takur Ghar incident — and 72 additional U.S. troops were injured. U.S. commanders claimed the operation was a success and that hundreds of al-Qaida members had been killed. Naylor is skeptical and believes U.S. forces squandered their "last best opportunity to destroy al-Qaida's fielded forces before they withdrew across the border to a safe haven in Pakistan." He adds, "The goal of the operation was to destroy the al-Qaida forces. I returned to the battlefield at the end of the operation and I saw really no evidence of any significant number of al-Qaida casualties. I saw a lot of evidence of very heavy bombing, but I didn't see any bodies. I didn't see any body parts. I didn't see any massive bloodstains. I didn't see an awful lot of [discarded] medical gear, bandages and so forth. I'm sure that there were quite a few al-Qaida forces killed there, but by no means could you argue that most al-Qaida forces were killed there. That's my judgment. Some of the senior officers involved in the operation have disagreed with me on that."

| ERIK OFGANG |



did until after he died. He never talked about it, he never blew his own horn,” Longfritz says. “He would say ‘I have to go somewhere,’ he wouldn’t say where, and I would ask him, ‘where are you going?’ He would just say ‘yeah.’”

One day Longfritz hoped to find out the truth about those secret trips. “He would say when we’re old and gray, we can sit around and then I’ll tell you some stories.”

### LEAVE NO ONE BEHIND

Fighting for control of the craft, Mack attempted an emergency landing. Finding a relatively flat area off the mountain, he started bringing the craft down. When the chopper was about 10 feet above the ground, he felt the controls lock up as the craft ran out of hydraulic fluid. It fell to earth with a thump, lurching precariously but not falling over. It was 2:58 a.m.

Chapman set up his radio beside the fallen Chinook and began establishing communications. Slabinski and the rest of the SEAL team took up defensive position around the fallen craft.

Leaving no one behind is a concept as old as warfare and deeply ingrained in the psyche of American soldiers. The peak of Takur Ghar had proven to be a hornet’s nest occupied by a well-fortified, well-armed and well-trained enemy. Despite the clear dangers, Chapman and the rest of the team were determined to return quickly to Takur Ghar in an attempt to save Roberts any way they could.

“Any Grim, any Nail [gunships in the area], this is Mako 30,” Chapman called



Tech Sgt. Chapman in Afghanistan. PHOTO COURTESY OF CHAPMAN’S FAMILY

out over the radio. “We’ve just had a crash-landing and need some perimeter security.”

Chapman coordinated air cover for the downed aircraft and directed a nearby AC-130H with the call sign Grim 32 to look for Roberts, informing them to look for an infrared strobe that Roberts was equipped with that he may have activated. A rescue helicopter was dispatched to pick up the Mako 30 team.

At some point during this ordeal, Chapman found time to comfort the crew of the helicopter about the hard landing. “Aw, don’t worry about it,” he said. “I’ve felt harder PLFs [parachute landing falls].”

Initially, Slabinski thought the chopper had crashed at the base of Takur Ghar and hoped to have his team return to the top on

foot. Chapman relayed these intentions to Bagram at 3:06 a.m. Slabinski soon realized they had landed too far away to get back to the peak and abandoned the plan, but the transmission gave the Grim 32 crew the false impression that there were more friendly troops on the peak of Takur Ghar than just Roberts. Once again, a failure of communication and general confusion would have tragic results.

As Grim 32 flew toward the top of Takur Ghar, the crew saw Roberts’ infrared light blinking like a lighthouse in the sky. They could see a person holding the strobe and several individuals around him, but after about 30 seconds the strobe went dark for good.

Knowing Roberts could be alive and that

## AS IT HAPPENED: THE BATTLE OF TAKUR GHAR

**O**N MARCH 3, 2002, MAKO 30, a six-man Navy SEAL reconnaissance team, and its Air Force combat controller, John Chapman, a Windsor Locks native, were ordered to set up an observation post on Takur Ghar, a large mountain in Afghanistan with a commanding view of the Shah-i-Kot Valley where U.S. forces had launched a major offensive against Al-Qaeda. The team was led by Britt Slabinski.

This timeline outlines the Battle of Takur Ghar. All times are based on best approximations. The description of Chapman’s actions after 5:16 a.m. are based on the Air Force’s recent analysis of the battle.

### MARCH 3

**11:41 p.m.** Mako 30’s chopper is nine minutes away from a landing zone off the peak of Takur Ghar when the crew is called back because they won’t have air cover due to a U.S. bombing run in the area.

### MARCH 4

**Between midnight and 2:30 a.m.** The helicopter has engine troubles and by the time a replacement chopper is ready, it is clear the mission has been delayed too long for Mako 30 to reach the peak of Takur Ghar under cover of darkness. Slabinski requests the mission be postponed 24 hours. Instead the team is ordered to insert itself at the peak of Takur Ghar.

**Shortly before 3 a.m.** The helicopter carrying Mako 30 lands on Takur Ghar and is instantly hit with enemy fire, including RPGs that damage the aircraft and lock the exit ramp in the down position. As the helicopter takes off, Petty Officer First Class Neil C. Roberts, a SEAL and member of Mako 30, falls off the ramp and down about 10 feet into the snow.

**2:58 a.m.** The helicopter carrying Mako 30 crash-lands after its pilot tried and failed to return to Takur Ghar for Roberts. Chapman calls in air support for the fallen

craft and directs an airship to search the peak of Takur Ghar for Roberts.

**3:06 a.m.** Chapman conveys team leader Slabinski’s intentions to return to the top of Takur Ghar by foot to rescue Roberts. Slabinski quickly realizes they are too far from the peak to have a chance of saving Roberts, but the transmission leads to the false impression that there are friendly troops on the peak of Takur Ghar. As a result, fearing a friendly-fire incident, a nearby gunship is ordered not to provide support for Mako 30.

**4:27 a.m.** Roberts, who fought on the peak alone before being wounded and captured, is killed by his captors.

**4:56 a.m.** Unaware that Roberts is dead, Mako 30 returns to the peak of Takur Ghar in a second helicopter in a desperate attempt to save their teammate.

**4:56-5:16 a.m.** Chapman and Slabinski clear one bunker, killing two enemy fighters. Chapman is wounded and Slabinski believes



his team couldn't get back to the peak on foot, Slabinski wanted the rescue helicopter to immediately head back to Takur Ghar. However, with the seven-man crew of the downed Chinook now on board, the second chopper would be too heavy to reach the high-altitude peak. Ultimately, Mako 30 had to return to Gardez to drop off the crew of the downed chopper — a move that cost the team more than 35 minutes and any chance of saving Roberts.

As the rescue chopper took Mako 30 back to Takur Ghar, Slabinski settled on a makeshift plan. Grim 32 would fire into the center of the group on the mountain, right before the helicopter carrying the SEALs landed. If someone were to break away from the group, it would most likely be Roberts. The gunship was to protect that person by firing on the rest of the group.

Once again, an unclear command structure wreaked havoc on the operation. Grim 32 was receiving counter-orders from commanders far from the battlefield who lacked full situational awareness. Because these orders were coming on a separate channel not monitored by officers on the ground, they couldn't counter them.

With the SEALs about five minutes from the mountain, Grim 32 was not granted permission to fire unless they could positively identify Roberts, which they couldn't. For the second time that night, the SEALs had decided to drop down into what essentially was an ambush, with no cover fire from the air. This time they did it knowingly. "The decision to go back

was just an extraordinarily brave one," Naylor says. "They knew they were risking their lives and flying into a buzz saw, and they did that anyway because they were determined to leave no man behind."

After Roberts had fallen out of the chopper, he activated his infrared strobe and fought on alone. Weakened by a wound to his upper thigh, Roberts was captured. At 4:27 a.m. one of his captors shot him in the head, killing him.

En route to Takur Ghar, Chapman and his teammates didn't know Roberts was dead. They only knew he had survived the fall from the chopper and there was a chance he could be rescued. As Slabinski later said, returning to the top of Takur Ghar by helicopter "was not the smartest idea, but it was all we had."

At about 4:55 a.m., one minute before the aircraft landed on the peak, a radio message ordered the SEALs not to land. The message either never reached the team or was disregarded. The DShK began shooting at the craft before it touched down. Under heavy fire, Slabinski and his team ran off the ramp as soon as the chopper landed. Slabinski fell in the deep snow and Chapman stepped over him, charging toward enemy positions...

### 'EXTRAORDINARY COURAGE AND VALOR'

After Chapman and Slabinski cleared the first bunker and Chapman was hit, Slabinski made the decision to break contact with the enemy.

In 2003, Chapman was posthumously awarded an Air Force Cross, the second-

highest military award to the Medal of Honor, for his initial charge atop the mountain. The citation for that award noted that Slabinski, who received a Navy Cross for his actions in the firefight, had credited Chapman "unequivocally with saving the lives of the entire rescue team."

Slabinski could not be reached for comment for this story. But in an interview for a *New York Times* story in August, co-written by Naylor and Christopher Drew, Slabinski said it was within Chapman's character to do something like this, but expressed skepticism about the new analysis of what happened. As reported in *The New York Times*, the video shows the man in the bunker shooting with muzzle flashes, while Chapman would have had a suppressor, according to Slabinski, who also questioned the full-automatic firing shown in the video, rather than the single shots Chapman was trained to take.

It is against Department of Defense policy to comment on any Medal of Honor case until the award is officially announced, an Air Force spokesperson said when contacted for this story. Sen. Blumenthal wrote a letter in September that was signed by Connecticut's entire congressional delegation in support of Chapman being awarded the medal. "There is apparent contention about some of the circumstances about John Chapman's death and perhaps the last hours of his life," Blumenthal says. "But there is absolutely no question that he sacrificed his life with extraordinary courage and valor and saved members of his



The top of Takur Ghar after the battle in March 2002.  
DEPARTMENT OF DEFENSE

him to be dead. Two other members of the team are also wounded. Mako 30 breaks contact with the enemy. Chapman, presumed dead, is left on the mountain.

**5:25 a.m.** Chapman crawls into the bunker he and Slabinski had cleared.

**6 a.m.** Chapman fatally shoots an enemy fighter rushing toward him.

**6:11 a.m.** An enemy crawls to the bunker's edge and Chapman kills him in

hand-to-hand combat. Around the same time, a helicopter carrying nine members of a 19-man Ranger Quick Reaction Force approaches the mountain. Chapman rises to better provide cover fire and is fatally shot. The Rangers' helicopter is hit and crash-lands on the mountain. The Rangers are pinned down near the chopper and several are killed.

**7 a.m.** The remaining 10 members of the Rangers Quick Reaction Force and one SEAL Team 6 member leave Gardez and are dropped off by a separate helicopter at an offset landing site 2,600 feet east of the peak. The SEAL goes to help the surviving members of Mako 30 who are on the mountain but away from the fighting. The Rangers begin traveling to the peak of the mountain.

**10:30 a.m.** After an exhausting high-altitude climb, the 10 other members of the Rangers Quick Reaction Force reach the top of Takur Ghar, reinforcing the Rangers already there. With the reinforcements present, seven Rangers storm the enemy position at the top of the

peak, securing the hilltop.

**Midday** An enemy counterattack wounds Senior Airman Jason D. Cunningham and others with the Rangers.

**1 p.m.** The Rangers request an urgent medevac for Cunningham and others wounded in the fighting.

**2:30 p.m.** The medevac choppers are ordered to stand down after 1½ hours of deliberations in which it is concluded that it is too dangerous to send a helicopter back to the mountain before nightfall.

**7 p.m.** Cunningham is declared dead after frantic efforts to keep him alive fail.

**Shortly after 8 p.m.** Helicopters arrive on the peak to evacuate the Rangers and their wounded. A separate helicopter picks up the remaining members of Mako 30. The Battle of Takur Ghar draws to a close. Seven U.S. soldiers died in the fighting and the objective of establishing a reconnaissance observation post on the peak was not met.

Sources: *The New York Times*, *Not a Good Day to Die*, Roberts Ridge



team that otherwise would have perished in that firefight.”

As of this writing in early December, Blumenthal expected a decision to be made before President Obama’s term in office ends Jan. 20.

Chapman was considered for the Medal of Honor when Air Force Secretary Deborah Lee James ordered the review of the seven Air Force Crosses awarded since Sept. 11, 2001, for possible upgrades.

As part of the review, the Air Force used imagery-enhancement technology to analyze the footage taken by a Predator drone circling 6,500 feet above the mountain and additional footage taken by a nearby AC-130 gunship. According to the *The New York Times*, “the imagery technology, still being refined in an Air Force lab, enabled the service to assign each person in the blurry videos a ‘pixel signature’ based on his size, his clothing and the weapons he carried, people who have been briefed said. By identifying Sergeant Chapman shortly after he stepped out of the helicopter with the SEALs, the briefing slides say, its imagery analysts could follow him around the mountaintop, picking him up even when trees or other obstacles partly obscured him.”

The *Times* adds, the Air Force’s case includes a new analysis of “Sergeant Chapman’s autopsy that found that bruising on his forehead could have happened only if he had been alive, making the hypothesis that he had been briefly knocked out more plausible. His body, which was recovered later that day, had nine bullet wounds, five below his waist and four above. The sequence of the injuries is not known. But the two fatal rounds entered at what would have been an impossible angle had he been killed where the SEALs said he had fallen.”

If Chapman is awarded the Medal of Honor, it will be the first of more than 3,500 Medals of Honor given since the Civil War not based on eyewitness accounts. It will also be the first awarded to a member of the Air Force in the conflicts in Afghanistan and Iraq.

### ‘...EVEN WHEN NO ONE’S WATCHING’

According to the *Times*, the Air Force maintains that after regaining consciousness, Chapman fought enemy forces on three sides. He crawled into the bunker about 13 minutes after the SEALs’ departure, at about 5:25 a.m. From that bunker he fought on, not just for survival but for his fellow soldiers.

At 6 a.m., after an RPG was fired at the bunker, Chapman fatally shot a fighter rushing toward him.

A few minutes later, another militant crawled to the bunker’s edge, where, at



The Ranger chopper that was shot down while landing on the peak of Takur Ghar. DEPARTMENT OF DEFENSE

6:11, the airman killed him in hand-to-hand combat.

After retreating from the mountaintop, Slabinski and the other survivors had called for backup from Army Rangers. In what was perhaps the biggest blunder of the battle, somehow the Rangers, due to lack of communication between various branches of the military, were given the same coordinates on Takur Ghar where twice the SEALs had attempted to land. When officers realized the mistake, a message telling the Rangers not to land there was never received due to malfunctioning radios.

As the Ranger chopper approached the mountain in the early morning light, entering what was essentially a deathtrap, Chapman stood up for a better angle to provide covering fire. He faced machine-gun fire as he tried to help the Rangers, whose helicopter was struck by an RPG. At that instant, with a potential rescue near at hand, two machine-gun bullets struck the right side of Chapman’s chest, killing him instantly.

It was a final noble act to help the Rangers, who were there to save him and his team but were themselves caught in a bloodbath. Like the SEALs, the Rangers were under fire before they landed, and their chopper crash-landed on the peak. Despite what appears to be Chapman’s effort to cover their approach, five soldiers who landed with the helicopter would die, bringing the total fatality count for U.S. forces in the battle to seven, including Chapman and Roberts.

Blumenthal says Chapman’s story has moved him deeply. “I sometimes think of him alone and embattled on that mountaintop in the final hours of his life, after saving so many of his teammates and facing the end but continuing to battle the enemy. And it strikes me in the highest traditions of the American military,

deserving of this highest recognition.”

### A STORY TO SHARE

The story of the Battle of Takur Ghar, or Roberts Ridge, is remembered far beyond Windsor Locks. There are three nonfiction books dealing with the conflict, the aforementioned *Roberts Ridge* and *Not A Good Day to Die*, as well as *Two Wars: One Hero’s Fight on Two Fronts — Abroad and Within* by Nate Self, the Ranger captain who commanded the troops on the Ranger helicopter. In addition, the story of the 2010 video game *Medal of Honor* is based on the battle.

But for Chapman’s friends and family, the memory is more personal. In the Windsor Locks Town Hall there is a small memorial for Chapman enclosed in glass with a flag and his picture. There is another memorial at Windsor Locks High School and a road in town named for him.

His daughters, Madison and Brianna, were 5 and 3, respectively, when he died and are now 20 and 18 and live in Florida. They remind their aunt of their father. “Brianna, the younger one, looks like him. Madison has the confidence in herself that John had,” she says. “They were so young when he died. It’s kind of hard to think they would have traits that he had, but I can definitely see John in both of them.”

Once while visiting his parents as an adult, Chapman traveled with his father to a nearby store. The two became separated and Chapman’s dad couldn’t find him for 20 or 30 minutes. John was outside talking with a war veteran. “He would go out of his way to talk to older people, especially older guys who had been in the military. He said they had so much to tell and such great stories to share,” Longfritz says.

Now, it’s Chapman’s story that deserves to be told.





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**Jack, Age 37** "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

**Duane, Age 77** "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**."





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Construction is underway on the next two phases of Seabury's expansion, including 68 new independent living residences scheduled to open in the Fall of 2017. We are now accepting applications for residence from adults 50 and over. **Learn more about how to reserve your future home at our monthly informational sessions on every 1st Thursday at 1:30pm and every 3rd Wednesday at 10:30am. Call (860) 243-6081 or (860) 243-4033 for reservations or e-mail [info@seaburylife.org](mailto:info@seaburylife.org).**



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A HOMEGROWN  
CONNECTICUT PRIMARY  
CARE MODEL GAINS  
NATIONAL ATTENTION

Millie Reyes,  
a Community Health  
Center greeter,  
works with a patient.  
PHOTOS COURTESY OF CHC



Just a few years ago, Jose Torres was in rough shape. He weighed about 460 pounds, with elevated blood sugar levels. “My life was just going down,” Torres says. Torres fits the profile of someone who might be forgotten by the standard systems of health care. He has chronic health problems stemming from diabetes, and is insured under HUSKY Health, Connecticut’s Medicaid program. These days, Torres receives a battery of health care services that would be the envy of anyone, at any level of the American health care hierarchy.

In recent years, he says he has dropped 53 pounds and his blood sugar levels are stable and under control. He sees a nutritionist once a month, a nurse every three or four weeks, a podiatrist once or twice a year, and a chiropractor when he needs it — he has a lot of pain in the levator scapulae muscle in his neck. (“I even know what [the muscle] is, because I talked about what was bothering me,” he says.) All of these services are covered under Torres’ Medicaid insurance.

“If it wasn’t for these people, I’d probably be dead already,” the 45-year-old says. The people he’s referring to are the providers

at a peculiar set of health care facilities in the state that has been gaining national attention. Community Health Center is a network of 15 primary care facilities throughout the state covering low-income



Jose Torres  
PHOTO BY MICHAEL LEE-MURPHY

and uninsured patients from nearly all of Connecticut’s 169 towns and cities.

The insurance and health realities faced by a patient like Torres are not atypical. Torres is exactly the type of patient CHC takes as its starting point: those who might perhaps otherwise fall between the cracks of other, more common health care models, those people for whom health care is often a lurch from emergency room to emergency room, crisis by crisis. CHC instead asks a question. What happens when we redesign primary health care, valuing a preventative health care model for those segments of the population for whom — whether because of poverty, lack of access or chronic health problems — don’t typically receive quality health care?

Over the past four decades, CHC has crafted a holistic view of primary care that



**Top:** Patients visit Community Health Center in Middletown, shown below. **Opposite page:** From left, CHC employee Doris Rosenthal, CEO Mark Masselli and Clinical Director Margaret Flinter.





serves 145,000 people in Connecticut. The system incorporates notions of design, telecommunications developments, clinical research, new professional training models and even a dance studio.

Founded in Middletown in the early 1970s, the model developed by CHC has been so successful that this past summer it was chosen as one of 10 participants from across the U.S. to take part in a \$55 million study conducted by the National Institutes of Health, branded as the All of Us Precision Medicine Initiative. The study is aimed at collecting a wealth of data to “improve our ability to prevent and treat disease based on individual differences in lifestyle, environment and genetics,” according to the NIH. The study hopes to collect data on 1 million participants throughout the country, which would make it one of the largest health studies in history. Apart from the study’s size, its scope is also larger than a typical medical study. “There’s a whole range of information that hasn’t been looked at before in a study,” says Mark Masselli, CHC’s co-founder and CEO. Traditionally, Masselli explains, medical studies take in clinical, diagnostic and insurance claim data to determine patterns and trends. The NIH study, he says, will also include data from the collection of blood and urine samples for DNA, as well as the wearable technology that is becoming increasingly common, measuring certain aspects of a participant’s lifestyle. The goal is to create a broad data set on a large number of patients from different parts of the country in order to understand the relationships between various biological or lifestyle factors and health.







**Above:** The pod setup at Middletown's Community Health Center, where doctors work as a team.  
**At right:** CHC employees Doris Rosenthal and Nicole Saladini work on one of the facility's kiosks.

For Masselli, who in his ponytail and sunglasses cuts an atypical figure for a health care executive, one of the biggest innovations CHC has undertaken is one of the most basic, that of design. On a tour of the CHC flagship facility in the North End of Middletown, Masselli says the design is guided by the adage, “what the eye sees, the heart feels.” He says 70 percent of CHC patients’ first interaction with the health center comes through their kiosk system, which resembles a self-service check-in kiosk at the airport. Upon checking in, the patient’s fully digitized medical records appear to a clinician, and based on what Masselli calls “preventative standards” that hover in the background and drive all care offered by CHC, other types of care are offered. You might come in because of back pain, but you’re also due for a physical, a teeth cleaning, a visit with a behavioral health specialist, and so on.

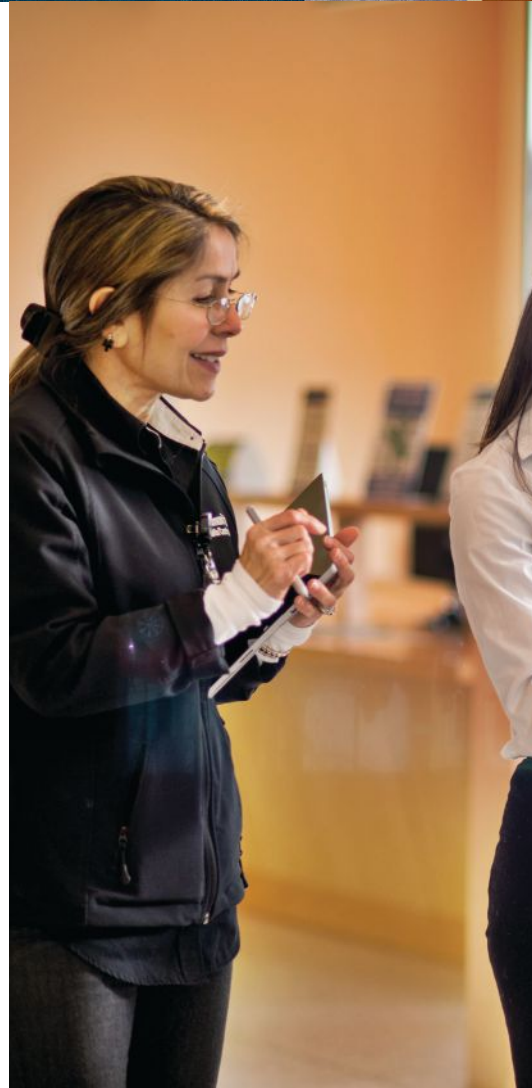
This integration of services through design innovations extends to what is perhaps the central innovation of CHC, the “pod system,” which is more reminiscent of the tech world than primary care. “No doctor has their own private office, no nurse has their private office. ... We work as a team, actually in one big room. And we have electronic health records, and we communicate right with each other and we go down a hallway where

our patients come,” Masselli says.

In a more traditional primary care design, various types of care would be housed on different floors, or in different facilities, creating any number of figurative cracks along the way in which patients can get lost. In CHC, all of these types of care are grouped into pods, giving patients no opportunity to get lost along the way.

According to Dr. Daren Anderson, who heads up the research and innovation arm of CHC, the Weitzman Institute, the pod system is simply a design reflection of the undergirding philosophy of team-based care. “It’s absolutely a model that’s being embraced and spread across the primary-care system,” he says. He points to several providers — such as national chain Iora Health, which doesn’t focus on underserved populations, as CHC does — that are adopting the team-based-care approach. Hospitals, Anderson notes, have traditionally been already required to adopt a “vigorous” team-based approach because of the nature of the care they provide, whereas the traditional primary-care model more resembles a single doctor in an office, doing everything.

In the case of behavioral health, Masselli says there are two distinct benefits to having services housed under the same roof in the team based model: stigma and data.





If the mental health services are housed on a separate floor or in a separate building, the stigma surrounding mental health care might prevent patients from seeking follow-up care, or following through on referrals. Secondly, the integrated system allows CHC to collect better data. Like water flowing through a pipe system, less distance traveled means less chance for leaks. The same principle applies to patient care.

Much of this data is then mined by the Weitzman Institute, located just a few doors down on Main Street in Middletown. Under the direction of Anderson, the Weitzman Institute identifies and tries to correct areas where the system is not working. One example is specialist referrals. “The whole system comes to a screeching halt if we need to send the patient to a specialist,” says Anderson, referencing the classic pitfall of many primary care providers in the community sector. Specialists like cardiologists often do not take Medicaid reimbursement, and wait times can be months long if they do. Anderson narrates the primary care provider’s internal monologue: “Gosh, I’ve done all this great work [with the patient], but I need the specialist to tell me what they think of this abnormal EKG, and

I can’t get anyone to see [the patient].”

The answer Anderson and others have come up with is one of the Weitzman Institute’s proudest developments. Between October 2011 and December 2013, the institute conducted a randomized control trial for a program they call e-consults, in which the primary care provider opens a secure electronic communication with a cardiologist. The primary care provider and the specialist can exchange pictures and medical records and determine whether a face-to-face meeting with the specialist is needed. (Traditionally, whether a patient has a serious condition for which they need to see a specialist, or a routine problem for which specialized care is not needed, a face-to-face meeting is needed.)

In the trial, seven out of 10 e-consults were resolved without a face-to-face meeting with the cardiologist.

The results of the e-consult trial were published in the March/April 2016 issue of *Annals of Family Medicine*, and showed that electronic consultations “improved access to and timeliness of care for an underserved population, reduced overall specialty utilization, and streamlined specialty referrals without any increase in adverse cardiovascular outcomes.”

After the research trial concluded, the Weitzman Institute showed the results to the state’s Medicaid department, which then authorized reimbursements to doctors who perform e-consults. Since the trial, CHC has expanded the e-consult program beyond cardiology into 10 different specialties.

The Weitzman Institute — which is named for Gerry Weitzman, longtime pharmacist at Pelton’s in Middletown who tragically died in a car accident in 1999 — is now researching the effects of different models of pain management to try to meet the growing problem of opioid addiction.

That the research arm of CHC is named for a beloved Middletown icon speaks to another defining characteristic of the organization. Though it has expanded into 14 cities across the state, CHC has always been very much a product of the North End of Middletown. Margaret Flinter, a family nurse practitioner and CHC’s clinical director, quotes the late Barbara Starfield, a pediatrician and primary care innovator, in her description of the organization’s purpose. Primary care should be “close to where people live, work, play and pray. And you do it in a way that is affordable to the society as well as the people, and you take care of all but the most unusual conditions,” Flinter says. For play, there is Vinny’s Jump and Jive on Main Street in Middletown, open seven days a week, owned and operated by the health center. “We’re a little less white coat, and a little more about dance shoes,” Masselli says.

According to data furnished by Anderson, CHC’s health outcomes in at least two measures are better than the national data that exists for primary care. Using the Healthcare Effectiveness Data and Information Set, which is maintained by the National Committee for Quality Assurance, for comparison, CHC’s patients do much better. Anderson points to two comparisons: hypertension and diabetes control. “In 2015, between 53 percent and 61 percent of patients with hypertension and commercial insurance had well-controlled blood pressure. CHC’s rate is 64 percent,” he writes in an email. “In 2015, between 56 percent and 66 percent of patients with diabetes had good control. CHC’s rate is 76 percent good control.”

This feeling of control is evident in Jose Torres’ smile as we sit in the waiting room of the Bristol branch of CHC, as he waits to see the chiropractor. It’s evident in the smiles of his mother and girlfriend who both sit with him as he tells his story. Asked if there’s any part of his medical history that he wouldn’t want to see in print, he shakes his head no. “I’m very happy with what’s been going on with me here, and this is the best way to express it,” he says.





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# | the connecticut table |

REVIEWS, FEATURES, RESTAURANT LISTINGS

## Bold Beer, Good Cheer

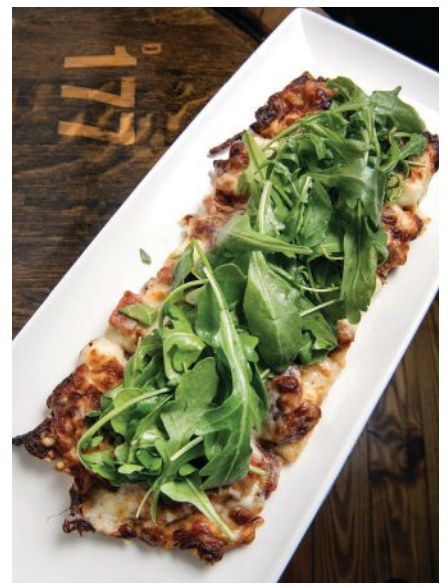
WALLINGFORD'S TAP & VINE SERVES  
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NEED COMFORT OR NOT

BY MICHAEL LEE-MURPHY



Steamed PEI  
mussels appetizer.  
PHOTOS BY MARA LAVITT





In the Connecticut restaurant scene, New Haven often stands as a giant, with what feels like a great restaurant on every block.

Opening a restaurant just a few exits up I-91 in Wallingford can be a risky move when restaurant-goers have so many

nearby options. In this respect, however, Wallingford punches above its weight. The city has long been home to a number of popular spots like the Half Moon Coffee and Grille Cafe, a local outpost of chicken-wing legend Archie



**Tap & Vine**  
Wallingford

Moore's, and more than a few truly great Mexican spots.

The newest offering in downtown Wallingford is Tap & Vine, stepping into the tremendous hole left by the closure of the beloved Old Dublin pub. Though it only opened in July, Tap & Vine has already garnered a following, according to co-owner Hector Samuel. When I mention to Samuel that the Old Dublin was a popular spot, he releases a weary laugh. One gets the sense he's heard that before. "We changed the inside quite a bit, so if you walk in, you know you're not in the Old Dublin," Samuel says.

While the decor and theme of the space has changed, there is one significant carryover to the new place: the cozy atmosphere. I chose a strange night to stop in for a meal. It was a night when everyone's mind is on one thing, when everyone has an immediate conversation topic with a stranger because we're all thinking about it — election night.

While the restaurant was fairly empty, it still felt comfortable and welcoming. Of the 10 people there, seven or eight were sitting



**Clockwise, from top:** Steak and cheese egg roll appetizer; andouille, Gorgonzola, onion marmalade and arugula flatbread; and chorizo and sweet potato tacos.

**Opposite page:** Tap & Vine restaurant owner Hector Samuel, top; bread pudding.

at the bar, glued to the television as early results rolled across the screen. A heaping plate of Prince Edward Island mussels with corn, chorizo sausage and tomato in a smoked paprika butter sauce was a lovely starter snack, the perfect counterpoint to exit polls and voter turnout.

For a main course I opted for the flatbread with andouille, Gorgonzola, onion marmalade and arugula. The bold flavor of the sausage mixed with the creaminess of the Gorgonzola, the rich flavors cut by the piles of arugula on top.

Samuel says that rather than building a beer and wine list to complement the food offerings, Tap & Vine is oriented the other way. "It started with craft beer, which is a passion of mine, and I wanted food that would match the flavor of the beer. ... If we're gonna have beer with a lot of flavor, then I want food with a lot of flavor," he says.

He's not lying. Trappist ales and Belgian saisons rub shoulders with intense IPAs and local lagers. An American lager from Branford's Thimble Island Brewing Co. soothed my election anxieties, while the pretzel bun on the Tap & Vine burger made for a sturdy, well-balanced bite.







If you are a beer drinker, and your dining companion is a wine drinker, Tap & Vine is built for you, Samuel says, adding that he put just as much effort into the wine list as the beer selection. “One of the complaints I always have when I go to a craft beer bar is that they have lousy, old

wine lists, or you go to a wine bar, they have lousy beer lists,” Samuel says. At Tap & Vine, there are 31 wines on the list, with 19 offered by the glass, Samuel says, with no particular emphasis on any one varietal, region or winery. The beer is almost as diverse, with 24 offerings on tap, featuring a mix of imported and domestic, larger breweries and limited-release specials. According to Samuel, about a quarter are from Connecticut at any given time.

There was chatter up and down the bar about the election. The waitresses, too, were watching, bantering with us about the results in North Carolina, Florida, or wherever. A waitress told me she had showed up late to her shift because she stopped to vote on the way, wagering that her boss would be more annoyed with her for not voting than for being late. The honesty of the conversation and the relaxed way the staff interacted made me feel like a regular, even though it was my first time in.

Watching endless maps flicker across the screen in blue or red, I was reminded

what *comfort food* is all about. That feeling of comfort isn’t an accident. “I went out of my way to hire people that I thought were very personable, and that would do a great job creating conversations between themselves and customers, and get customers talking to each other,” Samuel says. “That’s really how it’s worked out.” The sense of community is evident in his sourcing, using local outfits like Thurston Foods in Wallingford and Number One Fish Market in Hamden.

As a veteran of the industry for some 40 years, Samuel knows what it takes to create a good atmosphere. He was a cook at Scoozzi Trattoria & Wine Bar in New Haven, and worked for the Eli’s Restaurant group for some 12 years. Tap & Vine is his first venture as the boss. While he had some shakeups in the kitchen staff in the late fall, his new head chef Chris Micci will keep most of the menu items going forward, while adding his own flair from the South, where he has spent the last several years.

The desserts I tried were a combination of old-school New England flavors with that rich, Southern soul food quality. If the winter offerings are anything like the pumpkin cheesecake, I’ll be back. Another highlight was the Samuel-invented cheesecake eggroll, with a crispy crust and velvety filling.

As for the location, Wallingford was always a goal for Samuel. “I was somewhat targeting Wallingford — I really like Wallingford. It’s a town with a really diverse population, and I really liked it for that,” Samuel says.

Feeling at home is a rare quality to find in a first visit to a restaurant. For me on election night, it was the atmosphere, as well as the food, that hit the spot. Tap & Vine is the rare place that can do that.

## Tap & Vine

171 Quinipiac St., Wallingford  
203-774-0660, [tapandvinect.com](http://tapandvinect.com)

**Hours:** Mon. closed, Tue.-Thu. 4 p.m.-midnight, Fri. 4 p.m.-1 a.m., Sat. 11:30 a.m.-1 a.m., Sun. 11:30 a.m.-11:30 p.m.

**Price range:** Appetizers: \$8-\$13 (steamed PEI mussels \$11); flatbreads: \$12-\$14 (andouille flatbread \$12); burgers/sandwiches: \$12-\$18 (Tap & Vine burger \$12); small plates: \$15-\$21; desserts: \$7-\$8 (pumpkin cheesecake \$7, cheesecake eggrolls \$8) Not wheelchair accessible (staff on hand to assist with the single step up)

**AMBIANCE** The cozy interior of the restaurant complements the neighborhood vibe of the place. Tap & Vine is within walking distance of a number of other bars and eateries, and just down the block from the Wallingford train station. As such, the restaurant has a lived-in, comfortable feel.

**SERVICE** Funny, helpful and friendly.

**FOOD** Combines the relaxed feel of pub grub (small plates and large ones, fries, lots of opportunities to snack and share), with the bold flavor combinations you might find in high cuisine. Generous portions, brash tastes and a great beer selection.





# Welcome to the Mothership

ACCLAIMED BAKERY & SANDWICH SPOT OPENS SECOND LOCATION IN DOWNTOWN DANBURY | BY ERIK OFGANG



PHOTOS BY AMANDA HERNANDEZ

The Mothership has long been one of the best-kept secrets in Danbury. Housed in a cafeteria within a Danbury office building on Old Ridgebury Road, it was only open during weekdays and was difficult to get to for those who didn't work nearby. When my wife first texted me directions, they read like instructions for a CIA drop: "Turn right at the fountain, walk through the unmarked entrance then keep to the right ..."

But the made-from-scratch quality of the food — elite baked goods and great breakfast and lunch sandwiches — made seeking out this "secret" spot worth the extra effort. But that's no longer necessary, as the Mothership has turned off its cloaking device.

In late November, its new, much-easier-to-find location touched down in a prominent building in downtown Danbury. Called Mothership on Main, it features extended hours including weekends and the same homemade-style food that attracted many, including myself, to its original location.

Mothership on Main occupies a classic Danbury building. Originally a gas station built in an Art Deco style in 1931, the building has a circular awning and a throwback circular sign in the front that lights up. For a long time it housed a dry-cleaning business, but has been vacant more often than not in recent years.

Inside is a large space with a full coffee bar, ample seating and a few couches. The order-at-the-counter establishment conveys a coffeehouse vibe, and free Wi-Fi is offered for those of us who sometimes telecommute. There is also a full espresso bar and organic coffee and tea from local producers.

The baked goods have a made-by-mom or -grandmom quality, only in some cases, better. Boasting an excellent cookie selection, the chocolate chip variety stands out. Also worth trying are the sweet scones that come in a variety of flavors, as well as the pies, which are served by the slice when available. The full pies, which have to be ordered in advance, are a Mothership signature and wowed the entire *Connecticut Magazine* staff when we were researching October's best pies feature.

All the flour-based items share a great taste that carries over into the sandwich portion of the menu, which succeeds first and foremost thanks to the high quality of the housemade bread. "Our menu is really built around our breads," says co-owner Andrea White. "We bake them each day, don't use any preservatives or artificial ingredients. Those are practices that many other bakeries have moved away from; it is not the most cost-efficient way to bake. But it produces the best results."

During a recent visit at lunchtime, I tried and enjoyed the grilled chicken tenderloin with homemade pesto aioli, provolone, lettuce and tomato on ciabatta, as well as the bacon, lettuce and tomato sandwich with chipotle mayo, also on ciabatta. The latter was one of the best BLTs I've had. Mothership also offers a variety of soups and salads.

Danbury's mayor, Mark Boughton, has voiced support for the cafe, and there is hope that the popular new business can help ramp up revitalization efforts in downtown Danbury.

The business is owned by White and Anna Llanos, with Llanos serving as the culinary mastermind and hands-on chef,

and White handling more of the business end of things. It all started in 2012 in a silver Airstream trailer, the original "mothership." Shortly thereafter they expanded to the cafeteria location on Ridgebury Road. That location will remain open, but Mothership on Main seems to have become the company's flagship spot.

White explains they had been looking for an additional location for a while. "We wanted a standalone building, something that we could create a home-like atmosphere for the customers who would come in. Honestly, we had not considered downtown Danbury, because we just were not sure that would be the right fit for us. But when the owners of 331 Main St. approached us, we fell in love with not only the building, but the idea of being part of an area that is experiencing a revitalization."

New visitors hearing the name Mothership and seeing the somewhat funky exterior of the Main Street location might expect an interior with a psychedelic-science fiction aesthetic. This is a far cry from what's waiting inside. Emphasize the word "mother" in your mind and you get a better idea of what the spot is all about. In fact, visiting the mothership can be a little like visiting a few of your aunts around the holidays — there are a lot of friendly, smiling faces and everyone is trying to feed you delicious food.

## Mothership on Main

331 Main St., Danbury  
203-417-6914, [mothershipbakeryandcafe.com](http://mothershipbakeryandcafe.com)

**Hours:** Mon. closed, Tue.-Fri. 7:30 a.m.-3:30 p.m., Sat. & Sun. 8:30 a.m.-2:30 p.m.  
Wheelchair accessible



# A Taste of Spain

TABLAO BRINGS TAPAS, CREATIVE COCKTAILS TO NORWALK

BY ERIK OFGANG

South Norwalk is a robust dining district home to some of the state's most beloved restaurants. One of its newest additions, Tablao Wine Bar & Restaurant, fits right in. A Spanish- and Mediterranean-inspired restaurant with a stylish design, Tablao opened in May and features great cocktails and a compelling array of traditional and not-so-traditional dishes.

During a recent visit I was treated to a tasting menu by co-owner Galo Aleman. I was immediately impressed by the ambiance. Acoustic guitar-powered Spanish music plays over the stereo system, and the space is open and inviting with exposed brick, dark-wood tables and Edison light bulbs casting a warm glow over the bar and adjacent dining room. It's nice enough for date night, while remaining casual enough to meet a friend after work for drinks. Modeled, in part, on the cafes and restaurants found in Seville, Spain, Tablao has a European feel.

My party was greeted at the door by Aleman, an amiable host who spends time talking with and welcoming most guests to the restaurant.

Aleman and co-owner Juan "Vinny" Gonzalez have enlisted a talented culinary team to help run the restaurant. The kitchen is headed by chef Raul Gonzalez, formerly of Norwalk's Meson Galicia, which helped introduce Spanish cuisine and tapas-style dining to Connecticut in the early 1990s. General manager Zach Shafran and bar manager Sam Porteus are both alumni of South Norwalk's Barcelona restaurant.

A large part of the menu is devoted to tapas, and here, like elsewhere, there are plenty of items inspired by the sea. Our meal started with the croquetas de bacalao, a cod croquet that was crispy on the outside and soft on the inside and served with a creamy and decadent aioli sauce. It was the perfect preamble to what was to come, a dish entitled simply Brussels sprouts. Far more elaborate than its name implies, the Brussels sprouts is a salad, of sorts, in which the sprouts come packed above a fontina risotto cake adorned with black truffle shavings, truffle olive oil, lemon and Parmesan cheese. I don't generally enjoy Brussels sprouts, but this dish won me over; the sprouts were unusually crunchy, and



PHOTOS BY GO NATION



that worked well with the risotto cake.

After that we took a break from the sea and veggies and tried the chorizo Español (smoked pork sausage sautéed with white beans and a fig demi glaze) and the hanger steak served with green chimichurri. The chorizo was a great example of this Spanish delicacy and the hanger steak was melt-in-your-mouth tender and addictively good.

For the main course we enjoyed one of Tablao's signature dishes: the classic paella, which can be ordered for two, three or four people. It comes with chorizo, chicken, pork, clams, mussels and shrimp, all served over rice, and was a hearty dish that combined many flavors.

Each course of the meal was complemented by the robust beverage program. Though a wine bar at heart, Tablao offers solid craft beer options and more-than-solid craft cocktails. My favorite

cocktail was the caipifruta. Made with cachaca (a popular Brazilian spirit distilled from sugarcane juice), this drink had a golden-yellow appearance, deep tropical flavors and was incredibly refreshing.

The meal was capped by several desserts, my favorite of which was the tres-leches, a three-milk cake. A layered sponge cake soaked in three types of milk — evaporated, condensed and heavy cream — and then served with a coconut cream topping. The light and eminently enjoyable cake, like much on the Tablao menu, is a must-order.

## Tablao

86 Washington St., Norwalk  
203-939-9602, [tablaosono.com](http://tablaosono.com)

**Hours:** Sun.-Thu. 11:30 a.m.-12:30 a.m., Fri. & Sat. 11:30 a.m.-1:30 a.m.; Mon. closed.

Entrance is wheelchair accessible; bathrooms are on a lower level



# The Next Generation

TAKING OVER FOR THEIR PARENTS AND GRANDPARENTS, RESTAURATEURS LIFT DECADES-OLD EATERIES TO NEW HEIGHTS

BY MARYELLEN FILLO

A restaurant is not an easy business to get started. It can be even more challenging when it comes to sustaining it generation to generation. But all over Connecticut, decades-old restaurants started by a single family member and passed on to younger family members — think the pizza empire of Pepe's in New Haven or the landmark Carbone's in Hartford — have survived recessions, picky palates, cultural and demographic changes and a host of other pitfalls. There are others around the state — ranging from high-end dining experiences to more casual mom-and-pop places — that have been passed from one generation to another and haven't missed a beat. We take a look at a few.

## CHARCOAL CHEF

670 MAIN ST. N. (ROUTE 6), WOODBURY

When the Charcoal Chef opened in 1956, owners Robert Sanderson and his wife Vee were just looking to set up a simple diner on land the family owned on Route 6, then the main east-west thoroughfare.

The no-nonsense eatery with linoleum floors and chrome furniture focused on a menu of charcoal-grilled meats, hearty menu selections for a generation that was all about “meat and potatoes” dining, perhaps with a mellow Manhattan or highball on the side.

Today, that menu of “comfort food,” including still-charcoal-grilled meats, continues in that kitschy, knotty-pine dining room. But now it is an operation run by the second and third generations of the Sanderson family. Thankfully, not much has changed.

Sanderson's daughter, Judy Doran, and her daughter, Mikey Wescott, now run Charcoal Chef, and while there have been some changes to the menu, the vibe in the 60-year-old restaurant is a throwback to a simpler time when fast-food chains were in their infancy, going out to a family dinner was a special night, and you always cleaned your plate because, well, food costs money!

“I never had a doubt this is what I would be doing,” says Doran, who stepped in to



The counter area at Charcoal Chef, circa early 1960s. **Below:** Vee Sanderson. CONTRIBUTED PHOTOS

help her widowed mother, who ran the business for many years after the 1969 death of her husband, and then eventually took over the place after her mother's death 11 years ago. “When my father was alive, he didn't want us working here. He said the work was too hard. But we'd be down here as kids washing dishes, doing whatever needed to be done. My mother said the same thing; she said it was hard work and the regulations made it even harder.”

But Doran says she cannot see doing anything else.

“There was never a doubt in my mind that I would end up taking it over,” says Doran. “It was the only thing I knew how to do.”

Appreciating the quaintness of the place and, more importantly, the dedication to the founding philosophy of good food for a fair price, Doran and her daughter have changed what they feel had to be updated, and embraced what has made Charcoal Chef sustain.

“My mother and father would never bring a credit card machine into the place,” says Doran, recalling when the only forms of payment for lunch or dinner was a personal check or cash. “We just had to change that and start accepting credit cards.”

Acknowledging the change in diners' eating habits over the decades and the trend toward less red meat, Doran also added more salads and fish dishes. A selection of craft beers and a more extensive wine list have also been added to the libation menu.

And then there are the things that haven't changed.



“It's actually kind of funny that the classic cocktails like Manhattans and sidecars and those kinds of drinks that were in when my mom and dad opened the place are back in style again,” says Doran, noting that many of their longtime customers swear the place makes the best classic cocktails ever.

“We are a family here and I think that makes a difference,” says Doran, whose staff includes some who have been with the place as long as 45 years.

“And it's like that with customers,” she adds. “We've actually had the best couple of years we've had in a while,” she says about solid sales in 2015 and 2016. “We are part of our customers' lives and they are part of ours. And that you can't put a price on when it comes to running a successful business.”

203-263-2538, [thecharcoalchef.com](http://thecharcoalchef.com)





Golden Lamb Buttery in Brooklyn. ERB PHOTOGRAPHY

## GOLDEN LAMB BUTTERY

499 WOLF DEN ROAD, BROOKLYN

As the story goes, married couple Bob and Virginia “Jimmie” Booth toyed with opening a little restaurant on the hill in Brooklyn, a shrewd move designed to accommodate buyers who had traveled hours to their textile business.

And so in 1963, a nearby barn on their 1,000-acre sheep farm was christened Golden Lamb Buttery. Fifty-four years later, the rural elegance of the renowned eatery continues under the direction of the Booths’ granddaughter, Katie Bogert.

“I went to college to study business management, but never imagined at the time that I would take over the restaurant,” says Bogert. She worked as a server at the restaurant when she was younger, but it wasn’t until she was 25 that she took on the restaurant career in earnest.

It was up to her grandfather to decide whether she was the one to succeed him.

“He was running the restaurant alone because my grandmother was in a nursing home and I knew I had big shoes to fill,” says Bogert. “But it needed to be his decision. I didn’t do it out of any allegiance; it just felt good and it worked for me.”

Still considered a premier dining destination, Bogert says she has not messed with much.

“I took on the motto that if it’s not broken, don’t fix it,” she says. “I know of too many instances where a new generation takes over the family business and it doesn’t go well. I didn’t want to be one of those who ran a successful family business into the ground.”

The few changes that have been made are a mix of behind-the-scenes operational tweaks and a few that guests might notice. But still intact are the cocktails on a patio overlooking a picture-postcard scene of meadows, hills and ponds, the pre-dinner

hayride around the property and the family-style and fixed-price gourmet meal.

Bogert jokes, however, that she had no trouble making a few changes when she took over the business, among them using linen napkins instead of the paper napkins and placemats that had graced tables.

“We still don’t know why my grandmother insisted on paper napkins in what is considered a four-star restaurant,” says Bogert.

Her grandparents also refused to take credit cards for meals, accepting only cash and cashier’s checks for payment. And while copies of some of those checks, many written by celebrity diners including Paul

## SAINT’S RESTAURANT & CATERING

1248 QUEEN ST. (ROUTE 10), SOUTHTON

Tyler St. Pierre grew up in a family business that was not only about serving food, but also serving tradition to generations of families in the Southington/Painville area.

His grandmother and grandfather, Joan and the late Donald St. Pierre, started Saint’s nearly 50 years ago as a drive-up hot dog shack that over the years morphed into the family-style, comfort-food restaurant that has become a central Connecticut landmark.

As his grandparents eased out of the business, Tyler’s father and mother, John and Claudia, took over the reins, doing some remodeling, tweaking the menu and continuing the family’s restaurant lineage as Saint’s Restaurant & Catering. As their own family grew up, their then-teenagers pitched in, clearing tables, washing dishes, serving and helping out wherever necessary. It was Tyler who caught the restaurant bug.

After graduating from Cornell University, St. Pierre took his restaurant management

Newman and Alec Baldwin, are proudly displayed on the barn walls, Bogert says she saw too many embarrassed customers who arrived to dine with only a credit card and no cash. And so a credit card machine as well as a computer and accounting software were among her first additions to the place.

And then there is the kitchen.

Her grandmother ruled the kitchen for years, so there never was a trained chef on board.

“I really don’t cook, although I can bake pretty well,” says Bogert. But knowing her limits, she hired a trained dining chef.

And what of the bread?

“My grandmother did not allow bread on the table,” Bogert explains. But when it came time to modify the menu, one of her first changes was to offer artisanal bread made by a Woodstock baker.

Bogert also expanded the number of offered entrées from three to four and added salad as a side dish.

As the crowds continue to drive out to the rural northeast to take advantage of the one-of-a-kind Golden Lamb Buttery experience, Bogert reflects on her future and the future of the restaurant.

“I know there is no way I am going to do this until I am 80 the way my grandfather did,” says Bogert. “But I respect what they made. I’m sure they would be rolling their eyes at some of the changes I made, but at the same time, they would be very happy about the outcome and the fact that their restaurant is still so celebrated and doing so well,” she says. “I hope they would be proud of me.”

860-774-4423, [thegoldenlamb.com](http://thegoldenlamb.com)

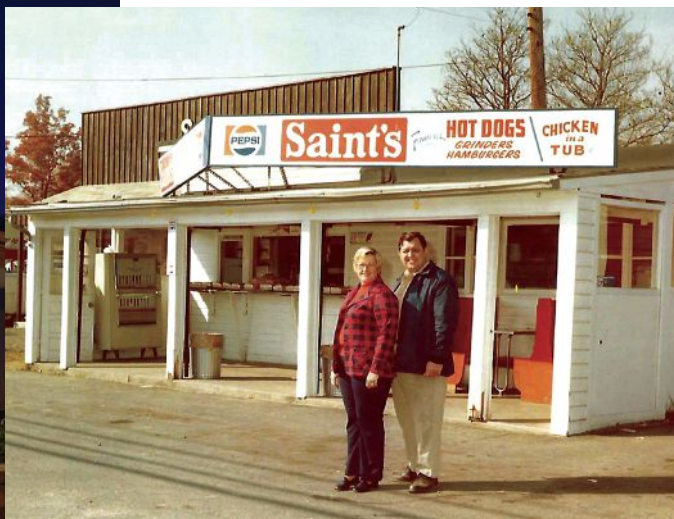
degree and built an impressive résumé that included working at Mario Batali’s prestigious Del Posto in New York City. But the pull of the family business in Connecticut kept nagging him.

“I learned a lot from Mario Batali, and I knew there was a lot of potential in our family’s restaurant,” explains St. Pierre. “After I graduated I was exposed to a lot of different markets and it gave me a vision for what we could do with our place,” he says. “And I had learned that you have to keep things fresh, change with the times, and saw me getting back into the family business as a kind of passing the baton on to a new generation.”

As director of operations and development at Saint’s, St. Pierre admits he had to earn the trust of his parents, as his suggested changes were sometimes met with pushback.

“I wanted it to be more than a chili dog-and-milkshake kind of place,” says the 27-year-old. “The conversations about change were delicate, and I understood what the restaurant was to people, but I also wanted to retain that and move it forward.”





Saint's today and, top right, founders Joan and Don St. Pierre in front of the original Saint's. CONTRIBUTED PHOTOS

After some aesthetic sprucing up, St. Pierre turned his attention to the mainly comfort-food menu. While signature dishes such as the famous chili dogs, broasted chicken, macaroni and cheese and spaghetti remain on the menu, St. Pierre added a large variety of salads and specials that reflect a more sophisticated palate and nudges more creativity in the kitchen.

Among the new choices are sweet chili with barbecue sauce made from dried pineapple, mango, shredded carrots and lime vinaigrette, cranberry chicken with fresh cranberry and balsamic sauce served with fresh roasted vegetables, and an autumn pot pie with fresh roasted squash.

Still working side by side with his mother and father, St. Pierre also addressed the benefits of social media, tapping his brother to boost the restaurant's visibility through sites including Facebook and Instagram.

"There is a lot of competition when it comes to where you eat along Route 10," says St. Pierre. "I want us to not only continue to offer the comfort food that has brought generations to our restaurant, but also update the menu and the way we advertise so that we attract younger people and a new generation, as well."

While his parents and grandparents have been supportive of the changes as Saint's takes on a new taste and vibe, it is his late grandfather St. Pierre wishes were still around to see the success the business is enjoying as it approaches its 50th anniversary.

"I think my grandpa would say I was crazy introducing these changes, but I think he would be proud that I grew into this business and knew I had to be here," says St. Pierre. "I think he would be proud that I continued his legacy. I know I am."

860-747-0566, [saintsct.com](http://saintsct.com)

## APRICOTS

1593 FARMINGTON AVE., FARMINGTON

Ann Howard, a culinary star, with her husband, Joe, owns and operates the Bond Ballroom in Hartford and the well-known Apricots restaurant, a picturesque eatery tucked along the banks of the Farmington River.

Once considered a "special occasion" dining destination, the place has slowly morphed as a new generation became involved, now best known for its outdoor seasonal bar and riverside dining and a bit more laid-back vibe.

Their son, Joe Howard III, is behind many of the changes, changes he knew had to be done if the business was to thrive.

"I think we were kind of coasting on our own success for a long time," said the 60-year-old. "We had a great location, we were an upscale restaurant with a dress code, we featured a menu that was gourmet and we had a clientele between the ages of 35 to 60 who came back again and again."

But time takes its toll.

"Now those same customers are 65 and beyond and they are older and have passed on or moved to Florida," Howard says.

"Life happens and your base gets smaller and smaller and it was time to reinvent the restaurant," he says. "And I think we fell behind on that."

Howard has spent the last 15 years gradually changing the aura of the restaurant and making it more appealing to a younger crowd.

"We changed pricing and product and loosened up the dress code to reflect the more casual dining experience diners want today," says Howard. "We know our location along the river is a draw, but overgrown shrubs were blocking the view of the river and it all needed to be groomed."

My father fought me tooth and nail on that. He loved those shrubs and didn't want them removed, but I explained that one of the best things about the restaurant is the view, so why would we want it blocked?"

Micro-brew beers, boutique liquors, as well as beer-tasting and bourbon-tasting events were added to the restaurant offerings, as were wine-paired dinners. Specialty drinks were also added; however, the restaurant's long-standing free happy hour food on the piano unceremoniously ended.

"We were getting too many people who were buying a soda and then eating the free food," says Howard.

Happy hour has a new look with a special menu that is served inside and outside, and the tavern menu, once only available in the pub area, is now offered in all dining rooms.

Howard quickly recognized the value of the outdoor-dining option and replaced a seasonal tent with a permanent one, adding decorations, expanding the bar and repositioning the seating area so diners and the cocktail crowd could linger over the river view. And on weekends during the warm-weather season, there is acoustic music outside, another addition to attract a new crowd.

"It's people who are just out of college, renting an apartment, no responsibilities, those are the ones you want to draw in," says Howard. "Those are the people we also want as customers and you have to have a reason to get them accustomed to coming to your place."

Howard, who doesn't see his own children joining the business, says he is pretty much the decision maker now when it comes to the family business, but that he does bounce ideas off his parents.

"I think they're proud of what I've done although they don't tell me," he says.

"But I just know."

860-673-5405, [apricotsrestaurant.com](http://apricotsrestaurant.com)



# Bigger Cheese

COLCHESTER'S CATO CORNER FARM PREPARES TO EXPAND ITS ARTISANAL CHEESE-MAKING OPERATION IN MORE WAYS THAN ONE

BY SHELLEY LAWRENCE KIRKWOOD

Cheesemaker Mark Gillman in the cave at Cato Hill Farm.  
PHOTOS BY SHELLEY LAWRENCE KIRKWOOD



Colchester cheesemaker Mark Gillman has a lot of irons in the fire. For one, he and his business partner (and mother) Elizabeth MacAlister were recently awarded two significant grants: one from the U.S. Department of Agriculture and the other from the state Department of Agriculture. The combination of these awards will fund important functional changes at Cato Corner Farm, their 75-acre, 45-cow cheesemaking operation.

The grants will effectively double the amount of cheese-aging and production space at the farm, support the construction of a cooler specifically designed for blue cheese — which requires storage temperatures about 10 degrees lower than other cheeses to develop its ideal creamy

texture without an ammonia flavor — and for a new and improved retail shop.

Another new addition to the farm will be a pasteurizer that will allow milk acquisition from other local farms in order to develop a new line of cheeses.

These are exciting developments for the duo, who have been working together in a successful cheesemaking partnership for nearly 17 years, with MacAlister leading animal husbandry and farm maintenance and Gillman in charge of cheesemaking.

Grass-fed Jersey cows raised at Cato Corner Farm produce a milk that is richer, thicker and — it has been said — healthier than the exclusively grain-fed Holstein variety you will typically find at the grocery store. Cato Corner's cheeses,



which are made from this Jersey milk in its raw form, span the range from mild, creamy snacking cheeses, such as the “Womanchego,” to drier aged varieties like their 10- to 12-month “Bloomsday” with its bites of crystal reminiscent of the crunchy bits of a Toblerone chocolate bar, to the creamy, stinky, spreadable intensity of the award-winning “Hooligan.” The range of experience in a five-minute tasting is dizzying, as are the skills and devotion that go into producing these nuanced products.

In the modest cheesemaking room at Cato Corner, Gillman tends to a stainless steel vat. The kiddie pool-size tub has been filled with nearly two days' worth of milk mixed with wild bacterial cultures and rennet — a complex of enzymes that is used in cheesemaking to coagulate milk into curd. The climate in the room is not unlike what you might find in the tropical section of a botanical garden's greenhouse. Behind Gillman, the windows are fogged from the heat of the warming mixture.

His afternoon's work will produce a batch of milky, slightly nutty “Dutch Farmstead,” which will be sent to the damp, chilled, slightly acrid cellar, or



Mark Gillman cuts curd which will soon be strained.

**Above:** This nutty, cheddar-like Bloomsday has a drier texture and a kind of surprising cheese crystal bite.



“cave,” to age at a cool 55 degrees for three to four months. “So check this out,” he says, stabbing a knife through the pot-de-crème surface. “This is the clean break; that’s what I am looking for.” He slices through the forming curd and lifts its surface to expose a slightly set substance.

“I just want to make a nice, even curd,” he says, dragging a large slicer through the mixture, and goes on to explain a bit about how temperature stimulates certain cultures to work while prohibiting the growth of others.

Bacterial cultures, in combination with the nuances of milk production, constitute the essence of any aged cheese, and the cultivation of wild cultures is an important aspect of what Gillman and MacAlister are striving to develop, along with the more practical improvements of the farm’s physical space. To this end, Cato Corner is working with a farmstead cheesemaker in Vermont to develop its own starter cultures.

Like many other American farmstead cheesemakers, Cato Farm uses freeze-dried European cheese cultures. “From the standpoint of consistency and food safety,

they are excellent,” Gillman explains. “But in terms of capturing something that really features the essence of our farm, we thought, wouldn’t it be neat to also feature our own cultures grown from our own raw milk.”

In initiating this project, Gillman says they aim to make a contribution to the blossoming oeuvre of truly American cheeses. “People have been asking more and more: Where’s the bread come from? Where’s the beer from? What was behind this originally?” In the case of Cato Farm, the intention is that this new “Cornerstone” cheese project will offer a kind of distillation of the land and ethos that are integral to their cheesemaking, something that is true to their identity as a local producer.

### Cato Corner Farm

178 Cato Corner Road, Colchester  
860-537-3884, [catocornerfarm.com](http://catocornerfarm.com)

**Farm shop hours:** Fri.-Sat. 10 a.m.-4 p.m.,  
Sun. 11 a.m.-4 p.m.

Mail order available

Also find Cato products at the Coventry Winter Farmers Market, Coventry High School, 78 Ripley Road, Sundays 11 a.m.-2 p.m.



Heather Shepherd washes Hooligan cheese in a brine.



## Coffee Bourbon

### LITCHFIELD DISTILLERY

Since opening in the summer of 2015, Litchfield Distillery has impressed spirits lovers with an assortment of products, particularly its various bourbons. The newest addition to this already strong lineup is the coffee bourbon. The unique whiskey is made with coffee from Windsor-based roaster Baronet Coffee. Made with cold-brewed arabica beans infused into during the proofing process, the result is a bourbon with a rich character. Instead of adding bitterness, the coffee actually mellows the bourbon out somewhat, providing an earthy finish and deep, smooth flavors.



Bourbon by definition and law must be made in America, be at least 51 percent corn based, aged in new charred oak containers and distilled to no more than 160 proof. It’s a distinctly American beverage, and is most often associated with places like Kentucky. However, Litchfield Distillery has put Connecticut bourbon on the map, and the distillery’s coffee variety is a distinctly Connecticut beverage. You can try it at the distillery in Litchfield, an impressive and visitor-friendly space, or find it at one of the many liquor stores that carry it across Connecticut.

860-361-6503, [litchfielddistillery.com](http://litchfielddistillery.com)  
| ERIK OFGANG |

## White Sicilian Pizza

### JERRY’S PIZZA, MIDDLETOWN

If Middletown had a taste, it would be Jerry’s Pizza. And if Jerry’s has a signature dish, it is undoubtedly the locally famous white Sicilian pizza. Nothing speaks to the Italian — and specifically Sicilian — identity of the city like this dish. The intense flavor of the pizza is no joke: you either love it or hate it, and those who love it, really, really love it. So much so, in fact, that you have to plan your day around it. The specially made dough for the white Sicilian takes roughly two hours



to rise properly. The pizzeria has been around since 1968, when it was opened by Jerry Schiano, an Italian immigrant from Naples. Though Jerry is now retired, his daughter Carmela Lockwood operates the restaurant, and says the recipe comes from her grandmother, who used to make the dish back in Italy.

(Her family is not Sicilian, but the style of thick dough is distinctively from the island.)

The white Sicilian is a sauceless pizza with a wonderfully chewy crust, topped with a mixture of parsley, minced garlic, chopped anchovy, extra virgin olive oil, hot pepper flakes and oregano, all blended together. Like a wonderful pasta dish in which the



sauce merely complements the pasta itself, the crust is almost the star of the show in the white Sicilian. It has a subtle flavor, and is chewy and buoyant. The topping is salty and intense, to be sure, but you certainly won’t forget it.

860-346-5335, [jerrysct.com](http://jerrysct.com)  
| MICHAEL LEE-MURPHY |



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# Market Place Kitchen & Bar Conquers New Territories



Locavores, you have another reason to cheer! The Market Place restaurants are expanding. As the popularity of farm-to-table restaurants

continues to rise,

the Market Hospitality Group continues to delight food lovers with distinctive places to dine. There are currently Market Place Kitchen & Bar restaurants in Danbury, CT, Woodbury, CT, and West Dover, VT, and they are excited to be expanding

into Avon in early 2017 and Newtown by Summer 2017 with restaurants that offer their signature style and great food to more people.



These upscale, casual restaurants have floor-to-ceiling wine racks, huge fireplaces, remarkable combinations of brick and reclaimed wood and private party rooms that can accommodate various party sizes. They offer fresh, seasonal, organic and locally sourced food when



possible. The rest of the best comes from — Allen Brothers steaks from Illinois, free-range chicken from Pennsylvania, Berkshire pork, gin and bourbon from Litchfield Distillery, and craft beers from Black Hog Brewing Co., Two Roads Brewing Co. and Relic Brewing Co., just to name a few. There are no secrets at these restaurants — the warm and cheerful staff members will cite the source. And there are outstanding kids' menus

and many vegan and gluten-free dishes and beers for those with dietary restrictions. Hey, good food is something we can all agree on!

The 189 Sports

Café in Brookfield has food you don't expect at sports bars as well as a craft-centric, ever-changing beer menu. The café holds several benefits each year to

support The Special Olympics of Connecticut, the American Cancer Society and Ann's Place, a community-based cancer support center. Ski lovers will make their



vacations more memorable when they come to the Market Place at Mount Snow and The Last Chair Bar & Grill at Mount Snow.

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## Fairfield County

**Bailey's Backyard • Farm to Table • EP** A farm-to-table restaurant in a polished, relaxed atmosphere. • 23 Bailey Ave., Ridgefield, 203-431-0796 [baileysbackyard.com](http://baileysbackyard.com). Closed Mon. L D SB, \$\$\$

**bartaco • Mexican • EP** Enjoy unique taco recipes and a wide variety of tequilas on the patio at this seaside bar. • 20 Wilton Road, Westport, 203-222-8226 [bartaco.com](http://bartaco.com). Open daily. L D, \$, \$

**Basso Cafe • Mediterranean** Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 [www.bassobistrocafe.com](http://www.bassobistrocafe.com). Closed Mon. L (Tues.-Sat.), D, \$\$\$

**The Blind Rhino • American • EP** Sports bar features a small but diverse and flavorful menu, plus a shuffleboard table and 27 big-screen TVs. • 15 N. Main St., Norwalk, 203-956-7243 [theblindrhino.com](http://theblindrhino.com). Open daily. L (Fri.-Sun.), D, SB, \$

**Bodega Taco Bar • Mexican • EP** Offers up inventive, doing-their-own-thing fare described as "Modern Mexican with an Urban Beach Vibe." • 1700 Post Road, Fairfield, 203-292-9590 [bodegatacobar.com](http://bodegatacobar.com). Open daily. L, D, LS (Fri.-Sat.), SB, \$

**Brasitas • Mexican • EP** Latin fusion cuisine coupled with tropical decor and authentic Latin American traditions and values. • 954 E. Main St., Stamford, 203-323-3176; 430 Main Ave., Norwalk, 203-354-7329 [brasitas.com](http://brasitas.com). Open daily. L D, \$\$\$

**Butcher's Best Country Market • Deli** Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 [butchersbestmarket.com](http://butchersbestmarket.com). Closed Sun. L, \$

**Casa Villa • Mexican • EP** Robust, authentic Mexican cuisine served in the relaxed atmosphere normally only found south of the Rio Grande. • 182 W. Main St., Stamford, 203-323-1721 [casavillarestaurant.com](http://casavillarestaurant.com). Open daily. L, D, LS (Fri.-Sat.), \$, WA

**Cask Republic • American • EP** Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 99 Washington St., #2, Norwalk, 203-354-0163; 191 Summer St., Stamford, 203-348-2275 [caskrepublic.com](http://caskrepublic.com). Open daily. L D, \$\$

## openings

Our monthly look at some of what's new and exciting on the Connecticut dining scene.

**Midnight Ramen, New Haven** The 10-hour broth ramen from this new noodle spot has become a favorite at the *Connecticut Magazine* office, as have the bao sandwiches. A pop-up within Anaya Sushi that originally offered ramen after midnight only, Midnight Ramen's steaming culinary creations are now available during regular lunch and dinner hours daily. 203-891-6716, [midnightramen.com](http://midnightramen.com)

**Savory Pizzeria & Craft Bar, West Hartford** The Max Restaurant group has entered the pizza arena with this new artisan-pie spot. Neapolitan-style pizza is offered alongside small plates and craft cocktails inspired by Italy, with an American flair. 860-969-1000, [maxrestaurantgroup.com](http://maxrestaurantgroup.com)

**Ideal Tavern, Southington** Gastropub-style food and creative cocktails merge at this restaurant and bar, which opened in July. The menu "blends classic dishes with forward-thinking gastronomical trends" providing a wide range of dishes, including slow-braised Berkshire pork belly and Hudson Valley duck confit. 860-863-5444, [idealtavern.com](http://idealtavern.com)

**Liberty Rock Tavern, Milford** Chef Dan Kardos is a veteran of many Connecticut restaurants, including Bar Rosso and Le Farm. His new venue is a place where craft beer, cocktails and food — ranging from burgers to pork carnitas tacos — come together. 203-283-3485, [libertyrocktavern.com](http://libertyrocktavern.com)

**Eggz, Bethel** From Matt Stanczak, former owner of Stanziato's in Danbury, comes this farm-fresh food truck with an emphasis on eggs. Open for breakfast and lunch most days from its home base at Holbrook Farm in Bethel, the truck offers a variety of creative egg-centric dishes. On a recent visit, I enjoyed the Crack Is Wack (soft scrambled eggs, goat cheese, bacon, fig spread, arugula, toasted brioche) and breakfast pasta with guanciale (Italian pork jowl or cheeks) and eggs. 475-222-7199, [eggzkitchen.com](http://eggzkitchen.com)

Know of a new Connecticut restaurant? Email Erik Ofgang at [eofgang@connecticutmag.com](mailto:eofgang@connecticutmag.com).

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2017 Experts' Pick; RC = 2017 Readers' Choice.

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## dining guide | fairfield county

**Coalhouse Pizza • Pizza • EP** Besides coal-fired pizza, the jazz-themed menu also includes wraps, burgers and plates, and an extensive draft selection. • 85 High Ridge Road, Stamford, 203-977-7700 [coalhousepizza.com](http://coalhousepizza.com). Open daily. L D, \$\$, WA

**Coromandel Cuisine of India • Indian • EP** Wide range of tasty Indian fare is served in a small, tastefully done space. • 25-11 Old Kings Hwy. N., Darien, 203-662-1213; 316 South Main St., Newtown, 203-426-7143; 68 Broad St., Stamford, 203-964-1010; 17 Pease Ave., Southport, 203-259-1213 [coromandelcuisine.com](http://coromandelcuisine.com). Open daily. L D SB, \$\$, WA

**Frank Pepe Pizzeria Napoletana • Pizza** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 [pepespizzeria.com](http://pepespizzeria.com). Open daily. L D, \$, WA

**The Hideaway • Pub • EP** Seafood apps, Southwestern specialties and a bar with an extensive beer selection and late-night pub menu, plus trivia on Wednesdays and live music every weekend. • 30 Grove St., Ridgefield, 203-438-7676 [thehideawayridgefield.com](http://thehideawayridgefield.com). Open daily. L D LS, \$, E

**Homestead Inn — Thomas Henkelmann • French** Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 [homesteadinn.com/thomas-henkelmann](http://homesteadinn.com/thomas-henkelmann). Closed Sun.-Mon. L (Tues.-Fri.), D, \$\$\$

**Ibiza Tapas Danbury • Tapas • EP** Surround yourself with the sights, sounds, flavors and scents of Spain, with both hot and cold as well as traditional and modern tapas. • 93 Mill Plain Road, Danbury, 203-616-5731 [ibiza-tapas.com](http://ibiza-tapas.com). Closed Mon. D, LS (Fri.-Sat.), \$, WA

**Ichiro • Sushi • EP** Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 [ichirodanbury.com](http://ichirodanbury.com). Open daily. D, LS (Fri.-Sat.), \$\$

**Joseph's Steakhouse • American • EP** Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 [josephssteakhouse.com](http://josephssteakhouse.com). Open daily. L (Mon.-Fri.) D, \$\$\$, WA

**Kawa Ni • Asian • EP** A creative interpretation of pan-Asian cuisine and culture, styled after a Japanese pub and using locally grown ingredients. • 19A Bridge Square, Westport, 203-557-8775 [kawaninwestport.com](http://kawaninwestport.com). Closed Mon. L (Tues.-Sat.) D LS (Tues.-Sat.), \$\$\$

**Kotobuki Japanese Cuisine • Sushi • EP** Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. • 457 Summer St., Stamford, 203-359-4747 [kotobukijapaneserestaurant.com](http://kotobukijapaneserestaurant.com). Closed Mon. L (Tues.-Fri.) D, \$\$\$

**Little Barn • Pub • EP** Burgers, tacos and farm-fresh salads, served up in a casual atmosphere with an outdoor patio and fireplace. • 1050 Post Road E., Westport, 203-557-8501 [littlebarncct.com](http://littlebarncct.com). Open daily. L D, \$, E

**Local Kitchen and Bar • American • EP** Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 [sonolocal.com](http://sonolocal.com), [fairfieldlocal.com](http://fairfieldlocal.com). Open daily. L D SB, \$\$, WA

**Luc's Cafe • French • EP** An authentic French bistro offering non-stop service from 11 a.m. on, with terrace dining available in the warmer months. • 3 Big Shop Lane, Ridgefield, 203-894-8522 [lucscfe.com](http://lucscfe.com). Closed Sun. L D, \$\$\$, E

**Mama's Boy • Southern • EP** A "southern table and refuge" with favorites from classic shrimp and grits to country-fried game hen. Brunch available Sat.-Sun. • 19 N Water St., South Norwalk, 203-956-7171 [mamasboyct.com](http://mamasboyct.com). Open daily. L (Mon.-Fri.), D (Mon.-Sat.), SB, \$\$\$

**Mecha Noodle Bar • Asian • EP RC** Serves some of Asia's most comforting dishes, from Vietnamese pho to Japanese ramen and riffs on food that can be found in the streets of Southeast Asia. • 116 Washington St., S. Norwalk, 203-295-8718; 1215 Post Road, Fairfield, 203-292-8222 [mechanoodlebar.com](http://mechanoodlebar.com). Open daily. L D, \$

**Mezon • Mexican • EP RC** An inventive fusion of Spanish, Latin American, and Caribbean-inspired dishes to transport you to a time of tradition, passion, flavor and soul. • 56 Mill Plain Road, Danbury, 203-748-0875 [mezonct.com](http://mezonct.com). Open daily. L D SB, \$

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**Mill Street Bar & Table, Greenwich • American • EP**

Seasonally driven menu from the Northeast land and sea, with two dining rooms, an oyster bar, a full-service bar, comfy cocktail lounge and heated patio. • 230 Mill St., Greenwich, 203-813-3323 [millstreetct.com](http://millstreetct.com). Closed Sun.-Mon. D, \$\$\$

**Pho Saigon, Bridgeport • Vietnamese • EP**

The unpretentious, out-of-the-way gem serves up generous portions of authentic, traditional pho. • 1275 Iranistan Ave., Bridgeport, 203-334-8812. Open daily. L D, \$

**Pho Vietnam • Vietnamese • EP RC**

A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 [rivebistro.com](http://rivebistro.com). Open daily. L D, \$, WA

**Pink Sumo • Sushi • EP RC**

Specializes in world-class sushi and sashimi, using only the freshest seafood and ingredients. • 4 Church Lane, Westport, 203-557-8080 [pinksumoct.com](http://pinksumoct.com). Open daily. L D, \$

**Positano Ristorante • Italian**

This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 [positanosrestaurantwestport.com](http://positanosrestaurantwestport.com). Open daily. L D SB, \$, E

**Redding Roadhouse • American**

This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Road, Redding, 203-938-3388 [thereddingroadhouse.com](http://thereddingroadhouse.com). Open daily. L D SB, \$, E, WA

**Roberto's • Italian • RC**

Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 [robertosmonroe.com](http://robertosmonroe.com). Open daily. L (Sun.), D, \$

**Sal e Pepe Contemporary Italian Bistro • Northern Italian • RC**

Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 [salepepererestaurant.com](http://salepepererestaurant.com). Open daily. L D, \$, WA

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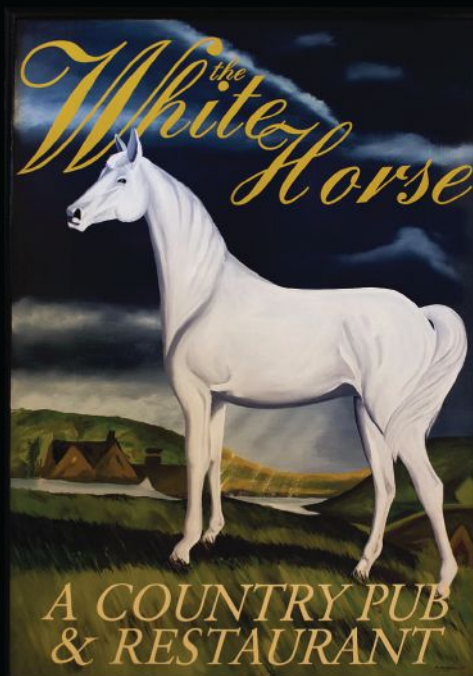
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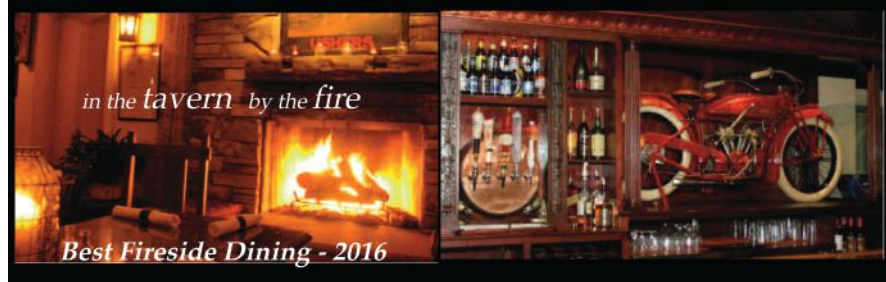
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## dining guide | fairfield county

**The Schoolhouse at Cannondale • American • EP** With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 [schoolhouseatcannondale.com](http://schoolhouseatcannondale.com). Closed Mon. L (Fri., Sat.) D (Wed., Fri., Sat.) SB, \$\$\$

**The Sitting Duck Tavern • American** Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 [sittingducktavern.com](http://sittingducktavern.com). Open daily. L D LS SB, \$\$

**South End • American • EP** South End's food philosophy is a simple one; uncomplicated, seasonal, flavorful food, with an atmosphere that is casual. • 36 Pine St., New Canaan, 203-966-5200 [southendnewcanaan.com](http://southendnewcanaan.com). Open daily. L (Wed.-Sat.), D SB, \$\$\$, E

**The Spinning Wheel • American • RC** Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpke., Redding, 203-664-4000 [swredding.com](http://swredding.com). Open daily. L (Thurs.-Sat.) D, \$\$\$, WA

**Tequila Mockingbird • Mexican** The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 [tequilamockingbirdnc.com](http://tequilamockingbirdnc.com). Open daily. D, \$\$\$

**Toro • Sushi • EP RC** Japanese and Asian cuisine with a modern flair and a hibachi chef to provide live entertainment. • 28 Church Hill Road, Newtown, 203-364-0099 [tororestaurantnewtown.com](http://tororestaurantnewtown.com). Open daily. L D LS (Fri.-Sat.), \$\$

**Wafu Asian Bistro • Asian** Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 [wafuasianbistro.com](http://wafuasianbistro.com). Open daily. L D, \$

**Walrus + Carpenter • Barbecue • EP** Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 [walruscarpenterct.com](http://walruscarpenterct.com). Open daily. L D, \$\$, WA



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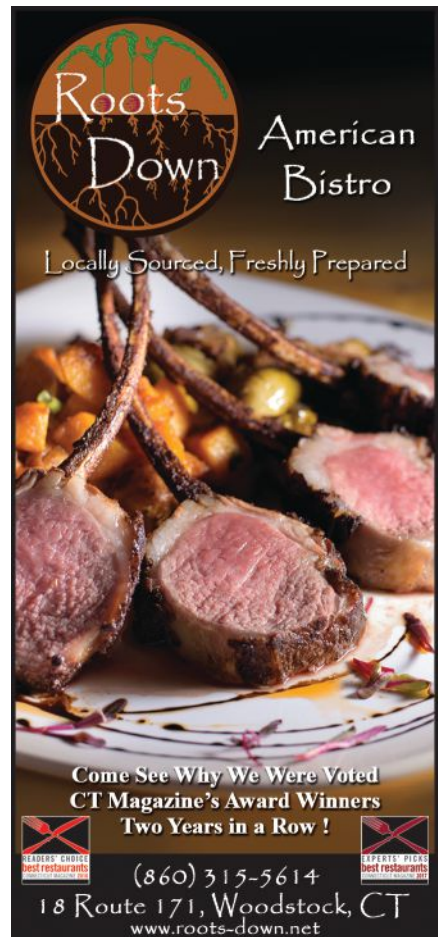
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**The Whelk • Seafood • EP** Upmarket, sophisticated seafood with a distinct culinary voice. • 575 Riverside Ave., Westport, 203-557-0902 [thewelkwestport.com](http://thewelkwestport.com). Closed Sun.-Mon. L (Tues.-Thurs.), D, \$\$\$

## | Hartford County |

**@the Barn • American** This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 [atthebarngranby.com](http://atthebarngranby.com). Closed Mon. L D (Tues.-Sun.), \$\$, WA

**Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP** Barcelona's newest location in a popular line of hip, European-style restaurants. • 971 Farmington Ave., West Hartford, 860-218-2100 [barcelonawinebar.com](http://barcelonawinebar.com). Open daily. L (Mon.-Sat.) D LS, \$\$, E, WA

**Carbone's Kitchen • Italian** Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 [carboneskitchen.com](http://carboneskitchen.com). Open daily. L (Mon.-Fri.) D, \$\$, WA

**Carbone's Ristorante • Italian** This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 [carbonesct.com](http://carbonesct.com). Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

**Confetti • Italian** Offers Italian-American cuisine with a celebratory vibe. Also caters and operates the Big Red Truck food truck. • 393 Farmington Ave., Plainville, 860-793-8809 [idineconfetti.com](http://idineconfetti.com). Closed Mon. & Tues. D (Wed.-Sun.) SB, \$\$

**The Corner Pug • Irish Pub • EP** Classic favorites at this pug-themed pub include shepherd's pie, hot grilled Reubens, creamy chicken pot pies with flaky crusts, and authentic English fish and chips. • 1046 New Britain Ave., West Hartford, 860-231-0241 [cornerpug.com](http://cornerpug.com). Open daily. L D SB, \$



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## | dining guide | hartford county

**Costa del Sol • Steak • EP** Incorporates the old and the new, breathing life into a cuisine rich in unique Spanish heritage. • 901 Wethersfield Ave., Hartford, 860-296-1714 [costadelsohartford.com](http://costadelsohartford.com). Closed Mon. L (Tues.-Fri.) D, \$\$\$

**Frank Pepe Pizzeria Napoletana • Pizza** While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, 860-236-7373; 221 Buckland Hills Drive, Manchester, 860-644-7333 [pepespizzeria.com](http://pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

**Max Downtown • American • EP** Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, 860-522-2530 [maxrestaurantgroup.com](http://maxrestaurantgroup.com). Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

**Max Fish • Seafood** Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 [maxfishct.com](http://maxfishct.com). Open daily. L (Mon.-Sat.) D LS, \$\$\$

**Max's Oyster Bar • Seafood • EP** Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 [maxrestaurantgroup.com/oyster](http://maxrestaurantgroup.com/oyster). Open daily. L, D, LS (Sat.), \$\$\$

**Metro Bis • American • EP** It has a lovely new home at Simsbury 1820 House, but the focus hasn't changed — classically grounded innovation, seasonally oriented and ever open to a playful riff or two. • 731 Hopmeadow St., Simsbury, 860-651-1908 [metrobis.com](http://metrobis.com). Closed Sun. L D, \$, WA

**Monte Alban • Mexican • EP** Low-key spot for Mexican staples like tacos, burritos and enchiladas, plus breakfast and outdoor tables. • 531 Farmington Ave., Hartford, 860-523-7243 [montealbanhartford.com](http://montealbanhartford.com). Open daily. B L D SB, \$

**ON20 • Contemporary French / American • EP** Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 [ontwenty.com](http://ontwenty.com). L (Mon.-Fri.) D (Wed.-Sat.) L D, \$\$\$, E

**Plan B Burger Bar • Burgers** Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 [planbburger.com](http://planbburger.com). Open daily. L D LS, \$, WA

**Ruth's Chris Steakhouse • Steak** Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 [ruthschris.com](http://ruthschris.com). Open daily. L (Sun.) D, \$\$\$, WA

**Smokin' with Chris • Barbecue • EP** Specializes in barbecue and other smoked meats, but also offers specialty salads, seafood and vegetarian dishes. • Southington, 860-620-9133 [smokinwithchris.com](http://smokinwithchris.com). Closed Mon. L D, \$, E

**Sushi Red • Sushi • EP** Offers up delicious, fresh, hand-crafted sushi in a quiet, intimate setting. • 450 East St., Plainville, 860-410-1829. Closed Sun. L D, \$

**Trumbull Kitchen • American** "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, 860-493-7417 [maxrestaurantgroup.com](http://maxrestaurantgroup.com). Open daily. L (Mon.-Sat.) D LS, \$, E

**Vinted Wine Bar & Kitchen • Tapas** This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 [vintedwinebar.com](http://vintedwinebar.com). Open daily. D, \$, WA

## | Litchfield County |

**Community Table • American • EP** Chef Joel Viehland offers a seasonal menu using only ingredients grown, raised or foraged within a 200-mile radius. • 223 Litchfield Tpke., Washington, 860-868-9354 [communitytablect.com](http://communitytablect.com). Closed Tues.-Wed. D SB, \$, WA

**The Cookhouse • Barbecue • EP** "Silo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 [thecookhouse.com](http://thecookhouse.com). Open daily. L D, \$, WA

**Hidden Valley Eatery • American • EP** Locally sourced comfort food with a number of vegetarian options. Seasonal dinner menu changes nightly. • 88 Bee Brook Road, Washington Depot, 860-619-0660 [hiddenvalleyeatery.com](http://hiddenvalleyeatery.com). Closed Tues. B, L, D (Fri.-Sat.), \$\$\$

**The Hopkins Inn • Austrian/American** A country inn with an Old World atmosphere known for wiener schnitzel, backendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, \$\$\$

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**Mountainside Café • Farm to Table** Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 [mountainside.com/cafe](http://mountainside.com/cafe). Open daily. B L D SB, \$, WA

**The Restaurant at Winvian Farm • French • EP** Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 [winvian.com](http://winvian.com). Closed Mon.-Tues. L D, \$\$\$, WA

**West Street Grill • New American • EP** An innovative restaurant with a star-studded clientele and menu to match. Serves wild fish, handmade pasta and organic salads. *Wine Spectator* Award of Excellence. • 43 West St., Litchfield, 860-567-3885 [weststreetgrill.com](http://weststreetgrill.com). Open daily. L D SB, \$\$\$, E (on weekends), WA

**The White Hart • Farm to Table • EP** High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 [whitehartinn.com](http://whitehartinn.com). Open daily. L D SB, \$\$, WA

**The White Horse Country Pub • American • EP RC** Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 [whitehorse-countrypub.com](http://whitehorse-countrypub.com). Open daily. L D SB, \$\$, WA

**Winvian • American • EP** Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 [winvian.com](http://winvian.com). Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), \$\$\$

## Middlesex County

**Angelico's Lake House • American** Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 [angelicoslakehouse.com](http://angelicoslakehouse.com). Open daily. L D LS SB, \$\$\$, E, WA

**Baci Grill • Modern Italian** Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 [bacigrill.com](http://bacigrill.com). Open daily. L D LS, \$\$, E, WA

**Chester's Barbecue • Barbecue** Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 [chestersbbq.com](http://chestersbbq.com). Open daily. L D, \$\$\$

**Cuckoo's Nest • Mexican • RC** Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 [cuckoosnest.biz](http://cuckoosnest.biz). Open daily. L D SB, \$\$\$, E, WA

**Dattilo Fine Italian at Water's Edge Resort and Spa • Italian** Enjoy spectacular ocean views and Italian specialties like Veal Romano, Wild Mushroom Arancini and Lobster Ravioli. And join us for our award-winning Sunday Brunch! • 1525 Boston Post Road., Westbrook, 860-399-5901 [watersedgeresortandspa.com](http://watersedgeresortandspa.com). Open daily. B L D SB, \$\$\$, E

**Eli Cannon's Tap Room • Beer Bar • EP** The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 [elicannons.com](http://elicannons.com). Closed Mon. L (Fri.-Sun.) D LS, \$\$, WA

**The Griswold Inn • American** The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, 860-767-1776 [griswoldinn.com](http://griswoldinn.com). Open daily. L D SB, \$\$\$, E, WA

**Iguanas Ranas Taqueria • Mexican • EP** Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 [iguanasranastaqueria.com](http://iguanasranastaqueria.com). Closed Sun. L D, \$

**It's Only Natural (ION) Restaurant • Vegetarian • EP** Vegan/vegetarian offerings with a Southwestern bent, plus a full organic bar. • 606 Main St., Middletown, 860-346-9210 [ionrestaurant.com](http://ionrestaurant.com). Open daily. L, D (Mon.-Sat.), SB, \$\$\$

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## | dining guide | middlesex county

**La Foresta • Italian • RC** This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 [laforestarestaurant.com](http://laforestarestaurant.com). Open daily. D, \$\$, WA

**Lenny & Joe's Fish Tale • Seafood • EP** This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 [ljfish tale.com](http://ljfish tale.com). Open daily. L D, \$\$, WA

**Luce • American** Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 [lucect.com](http://lucect.com). Open daily. L D LS, \$\$, WA

**Luigi's • Italian** Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 [luigis-restaurant.com](http://luigis-restaurant.com). Closed Mon. (except in July and Aug.). D, \$\$, WA

**Mondo • Pizza • EP** This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 [mondomiddletown.com](http://mondomiddletown.com). Open daily L D, \$\$, WA

**Puerto Vallarta • Mexican** Authentic, traditional Mexican cuisine is prepared fresh daily — sometimes even at your table — mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 [puertovallartausa.com](http://puertovallartausa.com). Open daily. L D, \$\$

## | New Haven County

**Adriana's • Italian • EP** Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 [adrianasnewhaven.com](http://adrianasnewhaven.com). Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), \$\$, WA

**Baja's • Mexican • EP** Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

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**Bin 100 • Mediterranean** Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 [bin100restaurant.com](http://bin100restaurant.com). Open daily. D SB, \$\$, E, WA

**Cask Republic • American • EP** Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 179 Crown St., New Haven, 475-238-8335 [caskrepublic.com](http://caskrepublic.com). Open daily. L D, \$\$

**Ceviche • Latin Fusion • EP** Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 [cevichelatinkitchen.com](http://cevichelatinkitchen.com). Closed Mon. L (Wed.-Thurs.) D LS, \$\$, WA

**Chaat House • Indian • EP** The inspired, creative and scrumptious menu is full of healthy, delicious, all-vegetarian dishes. • 315 York St, West Haven, 203-934-9676 [indianasiangroceries.org](http://indianasiangroceries.org). Closed Mon. L D, \$

**Chip's Family Restaurant • American • EP** Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 [chipsrestaurants.com](http://chipsrestaurants.com). Open daily. B L D, \$

**Consiglio's Restaurant • Classic Italian** Family-owned and -run for more than 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciolo, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 [consiglios.com](http://consiglios.com). Open daily. L (Tues.-Fri., Sun.) D, \$\$

**Dino's Seafood • Seafood** This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 [dinosseafood.com](http://dinosseafood.com). Closed Mon. L D, \$, WA

**Donahue's Madison Beach Grille • Irish Pub • EP** Casual shoreline dining serving up fresh seafood, homemade clam chowder and lobster bisque soups, premier salads and daily specials. Live music on the weekends. • 1320 Boston Post Road, Madison, 203-318-8362 [donahuesmadisonbeachgrille.com](http://donahuesmadisonbeachgrille.com). Closed Mon. L D, \$\$, E

**Elm City Social • American • EP** Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 [elmcitysocial.com](http://elmcitysocial.com). Open daily. L D, LS, \$\$, WA

**Frank Pepe Pizzeria Napoletana • Pizza** While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 [pepespizzeria.com](http://pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

**G-Zen • Vegetarian • EP** Focused on green business ethics, G-Zen offers up locally sourced vegetarian, vegan, organic and sustainable cuisine. • 2 E. Main St., Branford, 203-208-0443 [g-zen.com](http://g-zen.com). Closed Sun.-Mon. L (Sat.), D, \$\$, E

**Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP** Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 [geronimobarandgrill.com](http://geronimobarandgrill.com). Open daily. L (Mon.-Sat.) D, \$\$

**Heirloom • Modern Continental • EP** Chef Carey Savona serves dishes like crab cakes with fennel and vermouth butter and herbed gnocchi with rapini and tomatoes. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 [heirloomnewhaven.com](http://heirloomnewhaven.com). Open daily. B L (Mon.-Sat.) D SB, \$\$, WA

**Home • American** Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 [www.homerestaurantct.com](http://www.homerestaurantct.com). Closed Mon. L D, \$\$, E

**Ibiza Tapas • Tapas • EP** Enjoy a taste of Spain with a wide variety of either hot or cold tapas and an extensive wine bar, in either the vibrantly colored dining area or outdoor patio. • 1832 Dixwell Ave., Hamden, 203-909-6512 [ibizatapaswinebar.com](http://ibizatapaswinebar.com). Closed Mon. D, LS (Fri.-Sat.), \$, WA

**L'Orcio • Contemporary Italian • EP** This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 [lorcio.com](http://lorcio.com). Closed Mon. L (Fri.) D, \$\$



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## dining guide | new haven county

**Le Petit Café • French • EP** Simple, fresh and elegant dining with the menu du jour in a cozy, unpretentious atmosphere. • 225 Montowese St., Branford, 203-483-9791 [lepetitcafe.net](http://lepetitcafe.net). Closed Mon.-Tues. D, \$\$\$

**Mamoun's • Middle Eastern • EP** Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 [mamouns.com](http://mamouns.com). Open daily. L D LS, \$, WA

**MiKro Beer Bar • Gastropub • EP** The unique menu includes the "French Revolution" flatbread, steamed mussels & frites, and shrimp & grits. The name (pronounced "micro") refers to the bar's intimate space and to the lineup of microbrews. • 3000 Whitney Ave., Hamden, 203-553-7676 [mikrobeerbar.com](http://mikrobeerbar.com). Open daily. D SB, \$, WA

**Park Central Tavern • American** The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 [parkcentraltavern.com](http://parkcentraltavern.com). Open daily. L D, \$, WA

**Prime 16 • Burgers • EP** Select from a list of gourmet burgers or build your own, plus a variety of sandwiches, salads and small plates. • 172 Temple St., New Haven, 203-782-1616; 464 Boston Post Road, Orange, 203-553-9616 [prime16.com](http://prime16.com). Open daily. L, D, LS (Orange), \$

**Ristorante Luce • Classic Italian** Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 [ristoranteluce.net](http://ristoranteluce.net). Open daily. L (Mon.-Fri.) D, \$\$\$

**Señor Pancho's • Mexican** Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 [senorpanchos.com](http://senorpanchos.com). Open daily. L D SB, \$, E, WA

**Shell & Bones Oyster Bar & Grill • Seafood • EP** This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 [shellandbones.com](http://shellandbones.com). Open daily. D L (Sat.-Sun.), \$\$\$

**Tikkaway Grill • Indian • EP** Build your own wrap or rice bowl by choosing your base and one of Tikkaway's signature sauces. Vegen options available. • 135 Orange St., New Haven, 203-562-1299; 2 Howe St., New Haven, 203-624-1299 [tikkawaygrill.com](http://tikkawaygrill.com). Open daily (Orange St.); Mon.-Fri. (Howe St.) L D, \$

**Union League Cafe • French • EP RC** Designed to capture the conviviality and old-world charm of a Parisian brasserie — less formal, more lively, unpressured but with attention to memorable food, wine and service. • 1032 Chapel St., New Haven, 203-562-4299 [unionleaguecafe.com](http://unionleaguecafe.com). Closed Sun. L (Mon.-Fri.), D, \$\$\$

**Viron Rando's Osteria • Italian • EP** The seasonal menu includes well-known and loved Italian classics as well as new dishes, using local, sustainable and organic ingredients. • 1721 Highland Ave., Cheshire, 203-439-2727 [vironrandoosteria.com](http://vironrandoosteria.com). Open daily. L D LS, \$

**Zinc • American • EP** Their modern interpretation of "American Food" is local market-inspired and globally infused with a focus on sustainable food, offering a dining experience fit for even the most enthusiastic of foodies. • 964 Chapel St., New Haven, 203-624-0507 [zincfood.com](http://zincfood.com). Closed Sun. L (Tues.-Fri.) D, \$\$\$

## | New London County |

**Bleu Squid • American** A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 [dessertsmysticct.com](http://dessertsmysticct.com). Open daily. L, \$, WA

**The Captain Daniel Packer Inn • American** This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon. • 32 Water St., Mystic, 860-536-3555 [danielpacker.com](http://danielpacker.com). Open daily. L D, \$\$\$, WA

**Engine Room • American • EP** The focus is on "beer, burgers and bourbon," within the walls of a historic refurbished marine engine building with views of the Mystic River. • 14 Holmes St., Mystic, 860-415-8117 [engineroomct.com](http://engineroomct.com). Open daily. L D SB, \$\$\$

**Flanders Fish Market & Restaurant • Seafood • RC** Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clamcakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 [flandersfish.com](http://flandersfish.com). Open daily. L D SB, \$, WA

**Frank Pepe Pizzeria Napoletana • Pizza** While world-famous clam pizza is the standout, many others are also worth the wait. This expanding pizza empire continues to set the standard for Connecticut pies. • Mohegan Sun, Uncasville, 860-862-8888 [pepespizzeria.com](http://pepespizzeria.com). Open daily. L (Mon.-Fri.) D, \$, WA

**Kensington's at Norwich Inn • American** A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 [thespaatnorwichinn.com/kensingtons](http://thespaatnorwichinn.com/kensingtons). Open daily. B L D SB, \$\$\$, E, WA

**Michael Jordan's Steak House • American • EP** USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, 860-862-8600 [michaeljordansteakhouse.com](http://michaeljordansteakhouse.com). Open daily. D, \$\$\$

**Morning Glory Café • American • EP** Family-owned restaurant located on the Lieutenant River in Old Lyme serves breakfast (all day on the weekends) and lunch, and features a menu with both American and Asian cuisine. • 11 Halls Road, Old Lyme, 860-434-0480. Open daily. B L, \$, WA

**The Old Lyme Inn • American** The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 [oldlymeinnc.com](http://oldlymeinnc.com). Open daily. L D, \$\$\$, WA

## | Tolland County |

**Bidwell Tavern & Cafe • American • EP** This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, \$, \$, E, WA

**The Blue Oak at the Nathan Hale Inn • American** On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Road, Storrs, 860-427-7888 [nathanhaleinn.com](http://nathanhaleinn.com). Open daily. B L D, \$\$\$

**Lake View • Fresh Seafood / Italian • EP** Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 [coventrylakeview.com](http://coventrylakeview.com). Open daily. L D, \$, \$, E, WA

# Nicola Mancini CHEF OF THE YEAR • 2016 •

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**Rein's New York Style Deli-Restaurant • American • EP**  
Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 [reinsdeli.com](http://reinsdeli.com). Open daily. B L D LS SB, \$, WA

**True Blue Tavern at the Nathan Hale Inn • American** Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 [nathanhaleinn.com](http://nathanhaleinn.com). Open daily. D, \$, WA

## | Windham County |

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**The Mansion at Bald Hill • American** The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 [mansionatbaldhill.com](http://mansionatbaldhill.com). Closed Mon. D, \$\$\$, WA

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# What's



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# VICTORIA

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queen's epic reign began.

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## PRESIDENT'S MESSAGE

It's the start of a new year, and we at the Connecticut Public Broadcasting Network (CPBN), home of Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR), have much to be excited about. However, before discussing the good things on the horizon, we would like to take a moment to look back and honor dedicated journalist Gwen Ifill.

As many of you know, on November 14, 2016, Gwen passed away following a battle with cancer. Gwen served for many years as moderator and managing editor of *PBS' Washington Week* and co-anchor and managing editor of *PBS NewsHour*. Over the course of her career, she received numerous awards and accolades, including the National Press Club's highest honor, the Fourth Estate Award. We know we speak for countless viewers when we say we will miss welcoming Gwen's calm, reliable presence into our homes. Thank you, Gwen, for your tireless commitment to journalism; we are all better for it.

Speaking of journalism, CPBN is the proud home of the Learning Lab, which offers educational programs that help students develop skills in journalism, storytelling, and communication. We are thrilled to announce that CPBN recently received a \$200,000 Bank of America Neighborhood Builders grant for the Learning Lab. This grant will help the Lab to grow and extend even more educational opportunities to people here in our Connecticut community and beyond. We thank the Bank of America Neighborhood Builders program for supporting our education efforts!

We are also happy to announce that we're kicking off 2017 with terrific new offerings for CPTV viewers. This January brings the return of the beloved *Masterpiece* series *Sherlock*, as well as a new season of the Civil War drama *Mercy Street*. Plus, *Masterpiece* premieres the brand-new series *Victoria*, following the life of Queen Victoria. For more on these programs, see our feature story in this issue.

Finally, we at CPBN would like to wish you, our members, a happy and healthy 2017. Now and always, we are grateful for your support.

Jerry Franklin  
President and CEO, Connecticut Public Broadcasting Network



### "What's On!"

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# HIGHLIGHTS

## **Frontline: Divided States of America** **Tuesday, January 17 and** **Wednesday, January 18** **at 9 p.m. on CPTV**

Explore the country that Donald Trump will inherit when he becomes president, mere days before his inauguration. This two-part program offers an in-depth view of the partisanship that gridlocked Washington and charged the 2016 presidential campaign, the rise of populist anger on both sides of the aisle, and the racial tensions that have erupted throughout the country.



## **Sherlock on Masterpiece**

**Sunday, January 1 and 8 at 9 p.m. and**  
**Sunday, January 15 at 7 p.m. on CPTV**

The beloved series returns for a fourth season, including three new episodes promising plenty of mystery and intrigue. Detective Sherlock Holmes is back and ready to tackle some of his most perplexing cases yet as Doctor Watson and his wife Mary prepare for their own challenge: becoming parents.



## **Secrets of the Six Wives** **Sundays at 10 p.m. beginning** **January 22 on CPTV**

Travel with historian Lucy Worsley back to the Tudor court to witness some of the most dramatic moments in the lives of Henry VIII's six wives. Combining drama and historical sources, Worsley offers insights into how each woman found a method of exerting her own influence.



## **Nature: Snowbound - Animals of Winter** **Wednesday, January 11 at 8 p.m. on CPTV**

Journey across the globe with wildlife cameraman Gordon Buchanan to meet animal survivors of winter, from the penguins of Antarctica to the Arctic fox and the bison of Yellowstone. Discover how the year-round animal populations of the snowiest places on earth have learned to cope with these freezing – and potentially life-threatening – conditions.





# The Queen Will



## ***Victoria* on Masterpiece Premieres this January on CPTV**

Most know Queen Victoria of England as a sharp-tongued, dowdy ruler with a reputation for being feisty and outspoken. However, the Victorian Era's namesake and second longest reigning British monarch also left an indelible mark on her country, promoting a period of industrial, cultural, and political change.

In *Victoria on Masterpiece*, the new eight-part drama series premiering this January on CPTV, creator and writer Daisy Goodwin imaginatively depicts what it

was like for an ill-educated, emotionally deprived teenager to wake up one morning and find that she is the most powerful woman in the world. The result is a gripping story that reveals a side of Victoria at odds with her later reputation.

Following the English queen from her accession to the throne at age 18 through her education in politics, courtship, and marriage, *Victoria* paints a portrait of a monarch who was raised to be the pawn of her powerful elders. The series stars Jenna Coleman (*Doctor Who*) as the young queen at the outset of her epic reign. Other stars include Tom Hughes (*About Time*) as the dashing Prince Albert and Rufus Sewell (*The Man in the High Castle*) as Victoria's trusted advisor



# See You Now



and friend Prime Minister Lord Melbourne.

As she completed research for her role, Coleman came to know Victoria through the queen's infamous diaries — 62 million words of them. "Her vivacious nature just comes out on the page," Coleman says. "She writes in capitals when she's excited. She underlines, underlines, underlines. You can kind of see her passionate nature on the page."

When writing for the series, Goodwin was also careful to stay true to the facts; however, she didn't need to fictionalize much about Victoria's 63-year reign. As Goodwin notes, women were "the legal property of their husbands, so that makes it even all the more

extraordinary that this 18 year-old girl is the most powerful person in the country."

Upon her coronation, Victoria proudly proclaims to her critics, "I know I am young and some would say my sex puts me at a disadvantage. But I assure you I am ready for the great responsibility that lies before me." Come January, viewers will discover if this indeed is true.

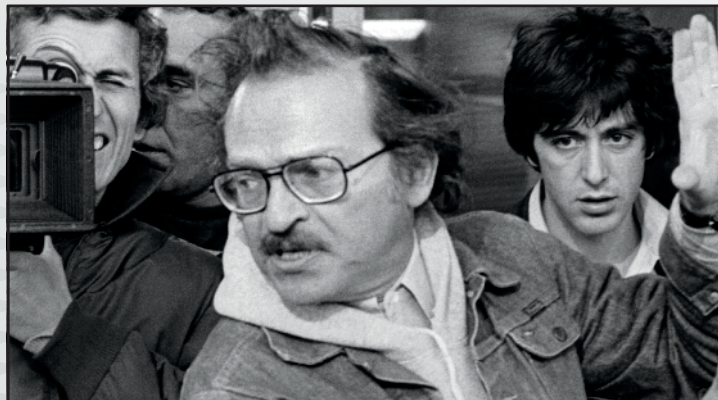
**The two-hour premiere of *Victoria* on *Masterpiece* airs Sunday, January 15 at 9 p.m. on CPTV. The series continues Sundays beginning January 22 at 9 p.m. More information about *Victoria* can be found at [cptv.org](http://cptv.org).**



# Prime Time | January 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit [CPTV.org/schedule](http://CPTV.org/schedule) for exact start and end times.
- This schedule is accurate as of press time; visit [CPTV.org/schedule](http://CPTV.org/schedule) for the most up-to-date program schedule.

SUN   1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Sherlock on Masterpiece - The Abominable Bride* (Start: 7:30 p.m.) Travel back to the 1890s.		Sherlock, Season 4 on Masterpiece - The Six Thatchers  Sherlock Holmes is back on British soil. Dr. Watson and his wife, Mary, prepare to be parents.		Sherlock, Season 4 on Masterpiece - The Six Thatchers (See CPTV, Jan. 1 at 9 p.m.)			
CPTV4U	Great Performances - From Vienna: The New Year's Celebration 2017  Julie Andrews hosts this special.			Austin City Limits - 2016 Hall of Fame New Year's Eve Special		Billy Joel: The Library of Congress Gershwin Prize A-list artists perform the works of Billy Joel.		
MON   2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Fort Worth, Part 1  Treasures include a rock 'n' roll poster collection from 1968.		Antiques Roadshow - Birmingham, Part 2 Highlights include 1968 letters from a young Bill Clinton.		Egypt's Treasure Guardians Follow people working to keep Egypt's heritage safe.		Independent Lens - Meet the Patels** A man enters the semi-arranged marriage system.	
CPTV4U	Nature - Attenborough's Life Stories: Life on Camera		Nature - Attenborough's Life Stories: Understanding the...		Nature - Attenborough's Life Stories: Our Fragile World		Charlie Rose	
TUE   3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Sidney Lumet: American Masters  Journey through the life's work of the socially conscious director of <i>Serpico</i> , <i>12 Angry Men</i> , and <i>Network</i> in a never-before-seen interview.				Frontline - President Trump  The key moments that shaped Donald Trump are examined.		Count Me In  An experiment in direct democracy gives Chicagoans say over public projects and monies.	
CPTV4U	Pioneers of Television - Crime Dramas		The Inspector Lynley Mysteries - In Pursuit of the Proper Sinner Two people are found beaten to death.			Theater Talk	Charlie Rose	
WED   4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Meet the Coywolf Meet a remarkable new hybrid carnivore, a mix of coyote and wolf.		NOVA - Vampire Sky Tombs  Explore high-altitude caves in the Tibetan Himalayas.		Secrets of the Dead - Vampire Legend Modern vampire lore is reexamined.		Vampires in New England The history of vampires in New England folklore is explored.	
CPTV4U	Antiques Roadshow - Fort Worth, Part 1 (See CPTV, Jan. 2 at 8 p.m.)		History Detectives Special Investigations		Genealogy Roadshow - Austin		Charlie Rose	
THU   5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Cobblestone Corridor - Part 1	A Place to Call Home - The Things We Do for Love  Regina threatens Sarah's future.		The Inspector Lynley Mysteries - A Traitor to Memory While attending a party at a superior officer's house, Lynley is assigned to a woman's hit and run.			Ask This Old House	This Old House
CPTV4U	Sidney Lumet: American Masters (See CPTV, Jan. 3 at 8 p.m.)				Pioneers of Television - Crime Dramas		Charlie Rose	
FRI   6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Shot at Dawn, Part 2 A feud appears to have escalated to murder.		The Dr. Blake Mysteries - The Open Road  A mechanic is found dead underneath a car.		Infinity Hall Live - Ani DiFranco The folk-rock icon performs "Both Hands," "Shameless," and more.		Bluegrass Underground	In Focus
CPTV4U	Secrets of the Dead - Ultimate Tut Get new insights into how Tutankhamen died and how the Egyptian pharaoh was buried.				Secrets of the Dead - Cleopatra's Lost Tomb		Charlie Rose	















## American Masters: By Sidney Lumet Tuesday, January 3 at 8 p.m. on CPTV

Journey through the life's work of the socially conscious director of *Serpico*, *12 Angry Men*, and *Network* in a never-before-seen interview. With candor, humor, and grace, Sidney Lumet reveals what matters to him as an artist and as a human being.



# Prime Time | January 7-12

SAT 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - The Awful Truth* (Start: 7:30 p.m.) Cary Grant and Irene Dunne star.		Pioneers of Television - Prime Time Soaps Stars discuss soaps such as <i>Dallas</i> and <i>Dynasty</i> .		Sidney Lumet: American Masters (See CPTV, Jan. 3 at 8 p.m.)			
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series VI: Down Among the Fearful			Masterpiece Mystery! - Inspector Lewis, Series VI: The Ramblin' Boy		Pioneers of Television - Crime Dramas		
SUN 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Sherlock, Season 4 on Masterpiece - The Six Thatchers* (Start: 7 p.m.; See CPTV, Jan. 1 at 9 p.m.)		Sherlock, Season 4 on Masterpiece - The Lying Detective  The eagerly anticipated fourth season of "Sherlock" continues with a new mystery.		Sherlock, Season 4 on Masterpiece - The Lying Detective (See CPTV, Jan. 8 at 9 p.m.)			
CPTV4U	Infinity Hall Live - Melissa Etheridge (See CPTV, Jan. 20 at 10 p.m.)		Austin City Limits - Ms. Lauryn Hill 		Speakeasy - Robbie Robertson/Warren Zanes 		Live from the Artists Den - Sturgill Simpson 	
MON 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Fort Worth, Part 2  A Felipe Orlando abstract oil from 1980 is showcased.		Antiques Roadshow - Birmingham, Part 3 An autographed first edition of <i>To Kill a Mockingbird</i> is featured.		OCD and Me  Interviews with people struggling with obsessive compulsive disorder are featured.		Independent Lens - Containment**  Explore the startling failure to manage toxic waste.	
CPTV4U	Nature - Meet the Coywolf (See CPTV, Jan. 4 at 8 p.m.)		Nature - Cold Warriors: Wolves and Buffalos		Return of the Wolves: The Next Chapter		Charlie Rose	
TUE 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nazi Mega Weapons - The Eagle's Nest  Hitler's mountain retreat is investigated.		Command and Control: American Experience  Learn the terrifying true story of what can happen when the weapons built to protect us threaten to become the source of our own destruction.			Cuban Missile Crisis: Three Men Go to War The 1962 crisis is explored.		
CPTV4U	The Dr. Blake Mysteries - Darkness Visible		The Inspector Lynley Mysteries - A Traitor to Memory (See CPTV, Jan. 5 at 9:30 p.m.)			Theater Talk	Charlie Rose	
WED 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Snowbound: Animals of Winter  Meet penguins, bison, and more animal survivors of winter.		NOVA - The Nuclear Option  A renaissance in nuclear technology grows while a crisis continues.		NOVA - Bombing Hitler's Supergun Hitler's fearsome bank of "superguns" is investigated.		Antiques Roadshow - Fort Worth, Part 2 (See CPTV, Jan. 9 at 8 p.m.)	
CPTV4U	Antiques Roadshow - Fort Worth, Part 2 (See CPTV, Jan. 9 at 8 p.m.)		Antiques Roadshow - Birmingham, Part 2 (See CPTV, Jan. 2 at 9 p.m.)		Antiques Roadshow - Birmingham, Part 3 (See CPTV, Jan. 9 at 9 p.m.)		Charlie Rose	
THU 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Cobblestone Corridor - Part 2	A Place to Call Home - L'chaim, to Life  George returns to Ash Park, planning to make an announcement.		The Inspector Lynley Mysteries - A Cry for Justice Havers volunteers to go undercover in a case involving a murder made to look like suicide.			Ask This Old House	This Old House
CPTV4U	Command and Control: American Experience (See CPTV, Jan. 10 at 9 p.m.)				Frontline - Secret State of North Korea		Charlie Rose	











## Command and Control: American Experience

### Tuesday, January 10 at 9 p.m. on CPTV

Learn about the long-hidden story of a deadly 1980 accident at a Titan II missile complex in Damascus, Arkansas. Featuring the minute-by-minute accounts of those who were on the scene, the film reveals the unlikely chain of events that caused the accident and the feverish efforts to prevent the explosion of a ballistic missile carrying the most powerful nuclear warhead ever built by the United States.



# Prime Time | January 13-18

FRI   13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Left for Dead, Part 1 A psychic discovers a couple murdered in their home.		The Dr. Blake Mysteries - Golden Years  A local businessman is found dead in the swimming baths.		Infinity Hall Live - Covered Popular artists perform covers of beloved songs.		Bluegrass Underground	In Focus
CPTV4U	NOVA - Vampire Sky Tombs (See CPTV, Jan. 4 at 9 p.m.)		Secrets of the Dead - Vampire Legend (See CPTV, Jan. 4 at 10 p.m.)		Vampires in New England (See CPTV, Jan. 4 at 11 p.m.)		Charlie Rose	
SAT   14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) Don't miss one of CPTV's most popular specials.		Movie Classics Collection - That's Entertainment III June Allyson, Cyd Charisse, Lena Horne, Gene Kelly, Ann Miller, Debbie Reynolds, Mickey Rooney, and others introduce clips from more than 100 MGM musicals.			Classic Hollywood Musicals Musicals like <i>The Wizard of Oz</i> and <i>Singin' in the Rain</i> are showcased.		
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series VI: Intelligent Design			Masterpiece Mystery! - Inspector Lewis, Series VII: Entry Wounds			Bonnie and Clyde: American Experience	
SUN   15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Sherlock, Season 4 on Masterpiece - Episode TBA*  (Start: 7 p.m.)		Victoria on Masterpiece - Part 1: Doll 123  As a new queen, the young Victoria (Jenna Coleman) struggles to take charge amid plots to manipulate her.			A Place to Call Home - L'chaim, to Life (See CPTV, Jan. 12 at 8:30 p.m.)		
CPTV4U	Great Performances - Bel Canto  Experience the operatic adaptation of Ann Patchett's best-selling novel inspired by a true-life hostage crisis in the 1990s in Lima, Peru. Soprano Danielle de Niese is featured.						Great Performances - La Dolce Vita: The Music of Italian Cinema**	
MON   16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Fort Worth, Part 3  A 1936 Joe Fortenberry Olympic gold medal is featured.		Antiques Roadshow - Santa Clara, Part 1 Highlights include a hotel proprietor's autograph book.		Nazi Mega Weapons - The Eagle's Nest (See CPTV, Jan. 10 at 8 p.m.)		Independent Lens - What Was Ours  An Arapaho tribal elder explores ancestral objects.	
CPTV4U	Nature - Snowbound: Animals of... (See CPTV, Jan. 11 at 8 p.m.)		Nature - Snow Chick Follow the journey of a charismatic penguin.		Globe Trekker - Antarctica Go sea kayaking and penguin watching.		Charlie Rose	
TUE   17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Assassination of Abraham Lincoln: American Experience Lincoln's death is recounted.		Frontline - Divided States of America, Part 1  Examine the partisanship that gridlocked Washington and charged the 2016 presidential campaign.			Independent Lens - Welcome to Leith** Residents of a small town struggle against a white supremacist.		
CPTV4U	The Dr. Blake Mysteries - The Open... (See CPTV, Jan. 6 at 9 p.m.)		The Inspector Lynley Mysteries - A Cry for Justice (See CPTV, Jan. 12 at 9:30 p.m.)			Theater Talk	Charlie Rose	
WED   18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - Moose: Life of a Twig Eater Experience a mother moose's love and a calf's first year.		Frontline - Divided States of America, Part 2  (See CPTV, Jan. 17 at 9 p.m.)			Antiques Roadshow - Fort Worth, Part 3 (See CPTV, Jan. 16 at 8 p.m.)		
CPTV4U	Antiques Roadshow - Fort Worth, Part 3 (See CPTV, Jan. 16 at 8 p.m.)		Cold War Roadshow: American Experience		American Comandante: American Experience		Charlie Rose	




## Splash and Bubbles: One Big Ocean

**Monday, January 16 on CPTV Kids**

In this movie event, the Reeftown kids catch the currents and embark on an epic journey across the sea to help a friendly young turtle in need. Along the way, they learn that all creatures are interconnected and how even a small gesture can greatly affect their friends and neighbors.

Visit [cptv.org/schedule](http://cptv.org/schedule) for complete listings.



# Prime Time | January 19-24

THU   19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Cobblestone Corridor - Part 3	A Place to Call Home - Somewhere Beyond the Sea P Sarah goes to Sydney.		The Inspector Lynley Mysteries - If Wishes Were Horses Lynley investigates the car-bomb murder of a womanizing forensic pathologist.			Ask This Old House	This Old House
CPTV4U	The Assassination of Abraham... (See CPTV, Jan. 17 at 8 p.m.)		Death and the Civil War: American Experience Key battles and the immense implications of the Civil War's staggering death toll are explored.			Charlie Rose		
FRI   20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Left for Dead, Part 2 (See CPTV, Jan. 13 at 8 p.m.)		The Dr. Blake Mysteries - Lucky Numbers P A lottery winner is kidnapped and held for ransom.		Infinity Hall Live - Melissa Etheridge Etheridge performs "Come to My Window" and more.		Bluegrass Underground	In Focus
CPTV4U	NOVA - Bigger Than T-Rex Meet a dinosaur dubbed "Spinosaurus."		Secrets of the Dead - Graveyard of the Giant Beasts		Nature - Big Birds Can't Fly Meet flightless birds like emus and kiwis.		Charlie Rose	
SAT   21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - Born Yesterday* P (Start: 7:30 p.m.) George Cukor helmed this classic.		Movie Classics Collection - 9 to 5 P Three fed-up secretaries kidnap their sexist boss and force him to authorize office improvements in this 1980 comedy with Lily Tomlin, Jane Fonda, and Dolly Parton.			Makers - Women in Comedy Ellen DeGeneres, Carol Burnett, and others discuss women in comedy.		
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series VII: The Lions of Nemea			Masterpiece Mystery! - Inspector Lewis, Series VII: Beyond Good and Evil			The Perfect Crime: American Experience	
SUN   22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mercy Street, Season 2 - Part 1: Balm in Gilead P A former slave turned activist arrives in town.		Victoria on Masterpiece - Part 2: Brocket Hall P Victoria grows into her role and ponders marriage.		Secrets of the Six Wives - Part 1: Divorced P Lucy Worsley explores Henry VIII's first marriage.		A Place to Call Home - Somewhere Beyond the Sea (See CPTV, Jan. 19 at 8:30 p.m.)	
CPTV4U	Austin City Limits - Margo Price/Hayes Carll P		Austin City Limits - Cyndi Lauper P		Speakeasy - Cyndi Lauper/Billy Porter P		Live from the Artists Den - Young the Giant P	
MON   23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - The Civil War Years P See historical items from on and off the battlefield.		Antiques Roadshow - Santa Clara, Part 2 Finds include a Lambert magician automaton.		The Assassination of Abraham Lincoln: American Experience (See CPTV, Jan. 17 at 8 p.m.)		Independent Lens - The Witness** P Kitty Genovese's brother explores his sister's life and death.	
CPTV4U	Nature - Moose: Life of a Twig Eater (See CPTV, Jan. 18 at 8 p.m.)		Nature - The Private Life of Deer Meet the white-tailed deer.		Nature - Touching the Wild Walk among a herd of wild mule deer.		Charlie Rose	
TUE   24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Rachel Carson's Silent Spring: American Experience P When Rachel Carson published <i>Silent Spring</i> , she was called "an ignorant and hysterical woman." But her warning sparked a revolution in environmental policy.				Frontline - Trump's Road to the White House P Frontline looks at how Trump won the presidency.		White House: Inside Story** Gain inside access to America's most iconic residence.	
CPTV4U	The Dr. Blake Mysteries - Golden Years (See CPTV, Jan. 13 at 9 p.m.)		The Inspector Lynley Mysteries - If Wishes Were Horses (See CPTV, Jan. 19 at 9:30 p.m.)			Theater Talk	Charlie Rose	



## Mercy Street

**Sundays at 8 p.m. beginning January 22 on CPTV**

The acclaimed Civil War-era drama returns for a second season as allegiances blur and loyalties shift when the war pushes the drama beyond the hospital. Follow the growing chaos at Alexandria's Mansion House, the precarious position of the Green family, and the changing race relations in the region.



# Prime Time | January 25-31

WED   25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Nature - A Sloth Named Velcro The friendship between a journalist and a sloth is explored.		NOVA - Sunken Ship Rescue The operation to raise and salvage the Costa Concordia is chronicled.		Alzheimer's: Every Minute Counts P This film looks at the public health threat posed by Alzheimer's.		Antiques Roadshow - Santa Clara, Part 2 (See CPTV, Jan. 23 at 9 p.m.)	
CPTV4U	Antiques Roadshow - The Civil War... (See CPTV, Jan. 23 at 8 p.m.)		Secrets of the Six Wives - Part 1... (See CPTV, Jan. 22 at 10 p.m.)		Tales from the Royal Bedchamber		Charlie Rose	
THU   26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	The Cobblestone Corridor - Part 4	A Place to Call Home - Too Old to Dream P Olivia is shaken by a kiss.		Mercy Street, Season 2 - Part 1: Balm in Gilead (See CPTV, Jan. 22 at 8 p.m.)		Antiques Roadshow - The Civil War Years (See CPTV, Jan. 23 at 8 p.m.)		This Old House
CPTV4U	Rachel Carson's Silent Spring: American Experience (See CPTV, Jan. 24 at 8 p.m.)				The Big Burn: American Experience		Charlie Rose	
FRI   27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Midsomer Life, Part 1 A death is linked to a magazine owner.		The Dr. Blake Mysteries - Against the Odds P A jockey dies on the track when his horse throws him.		Brad Paisley - Landmarks Live in Concert: A Great Performances Special P		Bluegrass Underground	In Focus
CPTV4U	NOVA - Sunken Ship Rescue (See CPTV, Jan. 25 at 9 p.m.)		Sinking an Aircraft Carrier Explore a mission to sink the USS Oriskany.		The Charles W. Morgan Tour the famed wooden whaling ship.		Charlie Rose	
SAT   28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) Sit back and relax with this CPTV special presentation.		Movie Classics Collection - Tootsie P Dustin Hoffman stars as a temperamental actor who becomes a sensation while posing as a woman on a hit TV soap opera.				Makers - Women in Hollywood Jane Fonda, Zoe Saldana, and others are showcased.	
CPTV4U	Masterpiece Mystery! - Inspector Lewis, Series VIII: One for Sorrow			Masterpiece Mystery! - Inspector Lewis, Series VIII: Magnum Opus			Al Capone: Icon The gangster's enduring impact is explored.	
SUN   29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Mercy Street, Season 2 - Part 2: The House Guest P A guest becomes the focus of Alice's schemes.		Victoria on Masterpiece - Part 3: The Clockwork Prince P Albert meets with royal disdain.		Secrets of the Six Wives - Part 2: Beheaded, Died P Henry breaks with the Roman Church.		A Place to Call Home - Too Old to Dream (See CPTV, Jan. 26 at 8:30 p.m.)	
CPTV4U	Brad Paisley - Landmarks Live in Concert: A Great Performances...		Austin City Limits - Band of Horses/Parker Millsap P		Speakeasy - Graham Nash/Rita Coolidge P		Johnny Cash's Bitter Tears Go inside Cash's concept album.	
MON   30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Indianapolis, Part 1 P Items include a Norman Rockwell charcoal self-portrait.		Antiques Roadshow - Santa Clara, Part 3 Great finds include a Booker T. Washington archive.		Alzheimer's: Every Minute Counts (See CPTV, Jan. 25 at 10 p.m.)		POV - Seven Songs for a Long Life P Visit a hospice center where uncertainty is faced with song.	
CPTV4U	Nature - A Sloth Named Velcro (See CPTV, Jan. 25 at 8 p.m.)		Nature - Nature's Miracle Orphans: Second Chances		Nature - Nature's Miracle Orphans: Wild Lessons		Charlie Rose	
TUE   31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Finding Your Roots with Henry Louis Gates, Jr. - The Irish Factor Guests' Irish roots are explored.		Race Underground: American Experience P America's first subway, in Boston, is explored.		Frontline - Iraq After ISIS P Militias and growing sectarianism shaping Iraq are showcased.		Independent Lens - (T)error Follow a counter-terrorism informant on a sting operation.	
CPTV4U	The Dr. Blake Mysteries - Lucky... (See CPTV, Jan. 20 at 9 p.m.)		Masterpiece Contemporary - Worricker: Turks & Caicos An order from the CIA puts former MI5 spy Johnny Worricker back to work.				Charlie Rose	

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## Mediterranean Mashed Potatoes

### From Faith:

It's not true that nothing good can come of texting someone in the middle of the night. I had the initial idea for these Mediterranean mashed potatoes, and several texts with Chris Prospero later, a recipe was born. What's better than salty bits of crispy prosciutto in every bite? The toasted pine nuts—totally worth the splurge, by the way—give the potatoes Mediterranean flare. These potatoes are “loaded” in the best possible way.

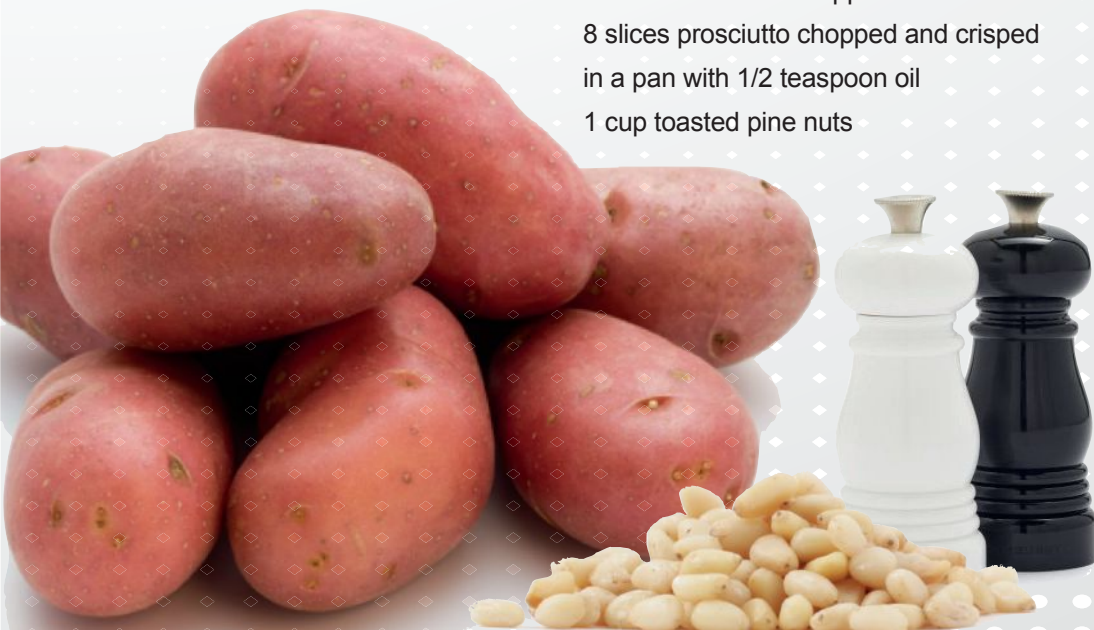
*Faith*

### HOW TO MAKE IT:

1. Wash potatoes well and place in a large pot. Cover with cold water and bring to a simmer. Simmer gently for 30-35 minutes or until potatoes are cooked.
2. Strain into a large colander in the sink. Let sit and steam for two minutes.
3. Transfer back to pot and mash with a large fork or potato masher. Season with sea salt and pepper.
4. Drizzle half the olive oil and the cream on to the potatoes and fold in. Repeat with the rest of the oil and mix well.
5. Toss in the scallions, prosciutto, and pine nuts and mix well. Taste and adjust seasoning with salt and pepper.

### INGREDIENTS:

- 4 pounds red potatoes
- 1 tablespoon coarse ground sea salt
- 1/4 teaspoon coarse ground black pepper
- 1/2 cup extra virgin olive oil (good quality)
- 1/2 cup heavy cream
- 1 bunch scallions chopped
- 8 slices prosciutto chopped and crisped in a pan with 1/2 teaspoon oil
- 1 cup toasted pine nuts







# Connecticut: Birthplace of the Can Opener?

IN 1810, AN ENGLISH MERCHANT STARTED CANNING FOOD. A HALF-CENTURY LATER, TWO INVENTORS IN CONNECTICUT REVOLUTIONIZED THE KITCHEN TOOL

The invention didn't even make the front page.

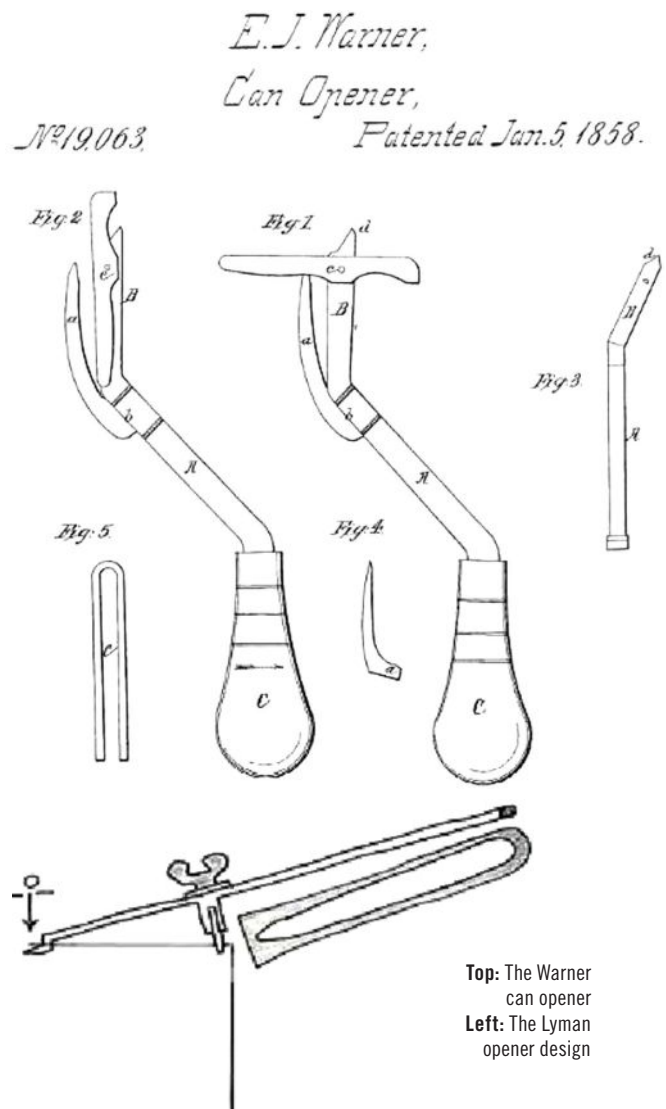
Instead, looking through the *Hartford Courant* from Jan. 8, 1858, 159 years ago this month, you will find the news that would forever alter the culinary world on the second page. Here, at the bottom of a column, buried beneath a slew of local notices, is a brief blurb about inventions. Below information about patents granted to Connecticut inventors for improvements to a sewing machine and lighting lanterns is a mention of a patent registered to Ezra J. Warner of Waterbury for his "instruments for opening cans." It was, despite the lack of fanfare announcing its arrival, the first can opener in American history.

Forty-eight years earlier, in 1810, British merchant Peter Durand was awarded a patent in Great Britain for preserving food by placing it within a heat-sealed, wrought-iron can with a tin lining. "The only drawback to Durand's design was that no easy way existed for consumers to get at the food once merchants sealed it inside," writes Gregg Mangan in his book *On This Day in Connecticut History*. "For decades, the prevailing practice called for cutting open cans with a hammer and chisel."

By the 1850s, crude can openers began to appear in Europe, but Warner's method was a clear evolutionary jump in terms of effectiveness and complexity. Previous can openers were claw-shaped devices that allowed the user to rip the top of a can off. Warner's can opener consisted of a sharp sickle which was pushed into the can and sawed around its edge. A guard kept the sickle from going too far into the can, and various parts of the device could be replaced when they became worn out. As Warner stated in his patent application, "The advantages of my improvement over all other instruments for this purpose consist in the smoothness and rapidity of the cut, as well as the ease with which it is worked, as a child may use it without difficulty, or risk."

A major breakthrough in the canned-food revolution, Warner's device became very popular with the U.S. Army during the Civil War a few years later. However, as Phyllis Ehrlich noted in *The New York Times* in 1957, Warner's can opener had its drawbacks. "It was the crudest of lethal-looking tools. To manipulate one, brute strength was necessary. In looks it resembled a jagged grappling hook and it left dangerously frayed edges on both can and lid — not to mention tempers."

Fortunately, improvements in the can-opening world were on the way courtesy of another Connecticut inventor named William Lyman. Born in Middlefield in 1821, Lyman was a lifelong inventor. He was awarded several patents for various food-associated devices, including a refrigerated pitcher, fruit can lids and an improved butter dish. His most successful invention was the rotating-wheel can opener, which was patented in 1870. Lyman's opener had a rod that would pierce the center of the can. This rod was attached to a lever that, in turn, was attached to a cutting wheel. Using the the rod as a stabilizer, the cutting wheel would be pressed into the can and rotated along its edge. This was the first can opener to incorporate a rotating wheel, and Lyman's basic principle continues to be employed in can openers today.



Top: The Warner can opener  
Left: The Lyman opener design

Both Lyman and Warner's devices helped lead to the spread of canned, mass-produced food in America. By 1930, annual revenue from sales of canned food in the U.S. totaled more than a half-billion dollars. That year *The New York Times* ran an article with the headline "Civilization and the Can-Opener" that defended canned food against critics charging that "the home and the nation, which rests on the home, are being sapped by housewives who feed their families out of a can." Though rife with the domestic-wife stereotypes of the day, the article ended with an impassioned defense of the can and the convenience the modern can opener afforded. "Intrinsically unmoral a can of soup is not. It is too often assumed that the modern wife opens a can of vegetables or fruit because she is lazy. Frequently, most frequently, she does it to provide her family with out-of-season vegetables and fruits and delicacies otherwise unattainable. The delicatessen container in this sense signalizes a rise in the standard of living."



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